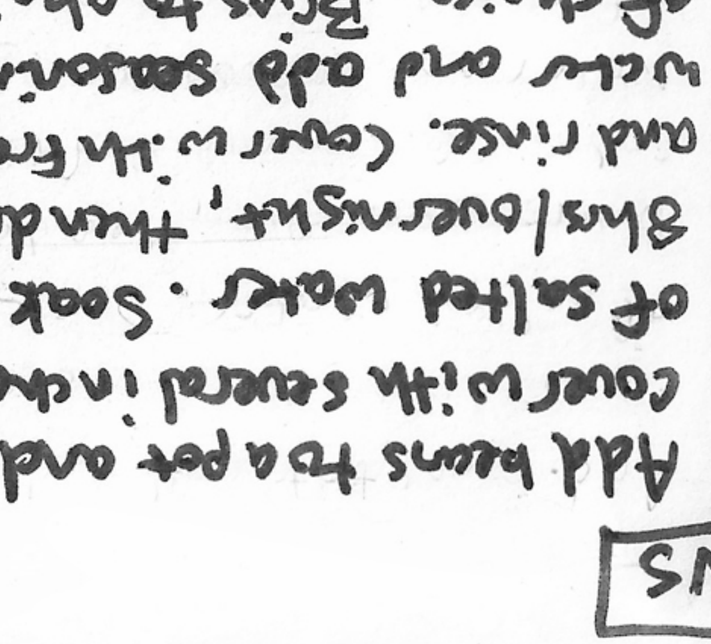
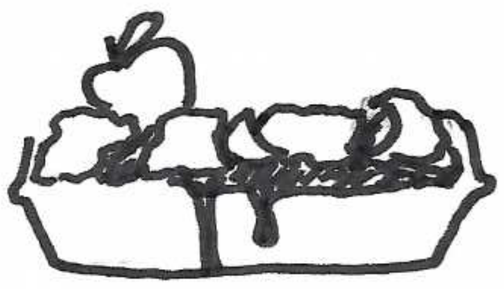
COBBLER

5 x 21oz cans fruit pie filling
4 cups AP flour
1 cup white sugar
1 cup brown sugar
3 sticks butter, melted
½ tsp salt
OPTIONAL
2 cups oats
2 tsp cinnamon



In a bowl, combine dry ingredients and melted butter
Mix together until it forms a crumbly texture. Pour fruit filling into a greased hotel pan. Sprinkle crumbs on top and bake at 400°F for 30-35 min



COME VOLUNTEER!

550 McKinney St

Arrive @ 7:15 pm
Service start @ 7:30 pm
MON WED FRI SUN

Vegetarian / Vegan food welcome!

@foodnotbombshtx
DONATE
https://hpjc.org/fnb

FOODNOTBOMBSHTX



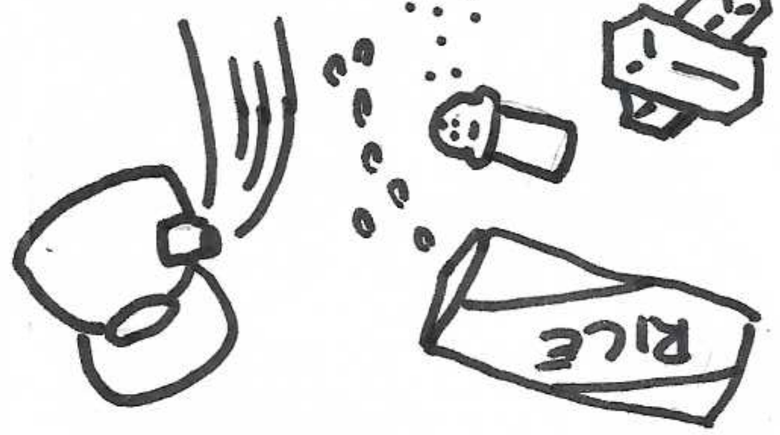
REVOLUTIONARY RECIPES!

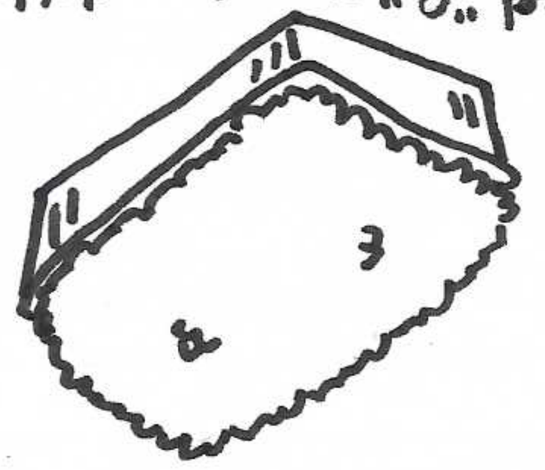
VOL. I

RICE

5lbs white rice
5qts boiling water
1 cup oil/butter
OPTIONAL
seasonings of choice

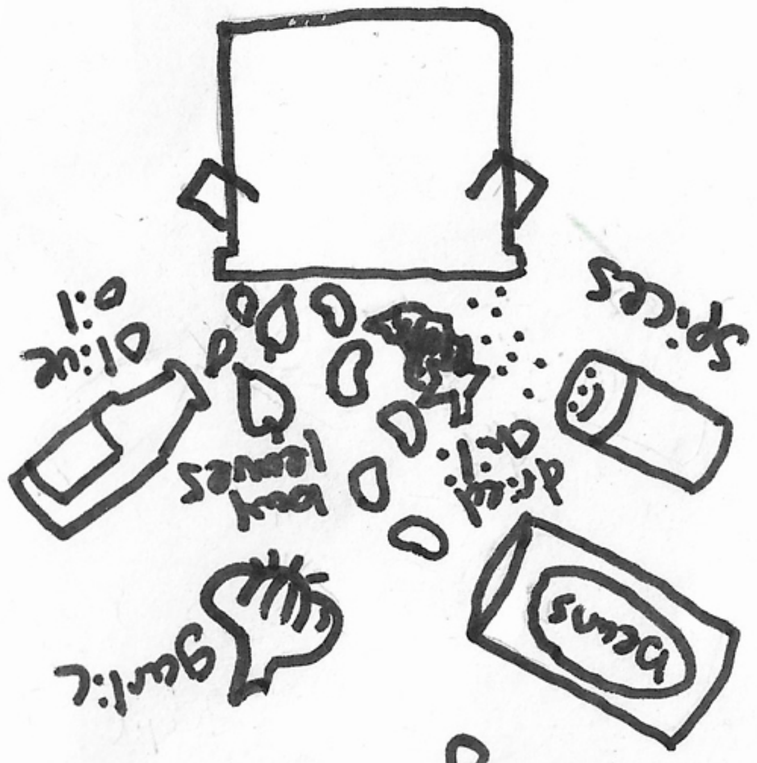
Add oil/butter, seasonings, and boiling water to dry rice in a hotel pan. Cover with foil and bake at 425°F for 45 min





BEANS

5lbs dried beans
5 tbs salt
water
seasonings of choice



Add beans to a pot and cover with several inches of salted water. Soak and rinse. Cover with fresh water and add seasonings of choice. Bring to a boil then simmer at 2-3hrs or under

