



apple cinnamon cobbler

It's easy to do my job when the star of the dessert is called Golden Delicious. This old-fashioned dessert, a deep-dish inverted pie of sweet apples, cinnamon and buttery crust, is golden and delicious. Crisp and juicy, Golden Delicious are the perfect baking apple. In this cobbler, slices are cooked with cinnamon and sugar until slightly softened, and topped with a sweet drop batter until caramelized and bubbly. Golden-crust and deliciously fuss-free (no kneading, rolling or fluting required), this dessert is as tasty and easy as pie.

SERVES: 6-8



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ingredients

Apple Mixture

- 8 Golden Delicious apples, peeled, cored and cut into ½-inch slices
- ¾ cup sugar
- 2 tbsp flour
- ¼ tsp ground cinnamon
- ¼ tsp kosher salt
- 2 tbsp butter

Cobbler Topping

- 2 cups flour
- 6 tbsp sugar
- 1 tbsp baking powder
- ½ tsp kosher salt
- ½ cup butter, cold
- ½ cup whole milk
- 2 large eggs, lightly beaten

2 tsp sugar, for topping

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directions

1. Preheat oven to 400°F.
2. For the apple mixture, in a large bowl, toss apples with sugar, flour, cinnamon and salt. In a large skillet, melt butter over medium heat. Add apple mixture and cook 7 minutes until apples are slightly tender. Transfer to a 9-inch pie plate.
3. For the cobbler topping, in a large bowl, combine flour, sugar, baking powder and salt. Cut the butter in until the mixture resembles coarse crumbs. Using a wooden spoon or our hands, stir in the milk and eggs, just until batter is moistened, careful not to over mix. Taking large spoonfuls, drop the batter over the apples and sprinkle with 2 tsp sugar. Place pie plate on a baking sheet and bake 30 minutes until top is nicely browned.

“Ducking for apples – change one letter and it’s the story of my life.”

– DOROTHY PARKER

