

# Apple Cobbler

## NOTES

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*Prep Time: 15 minutes*  
*Cook Time: 50 minutes*  
*Makes 6 servings*

## INGREDIENTS

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4c sliced & skinned apples of your choice  
1-3/4c sugar  
1c flour  
1T baking powder  
1t salt  
3/4c whole milk or 1/2 & 1/2  
8T or one stick unsalted butter  
1/2 t cinnamon  
Vanilla ice cream, caramel ice cream,  
your choice!  
1/4t Nutmeg (optional)

## DIRECTIONS

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In a large saucepan, combine the apples and 3/4c of the sugar. Cook over medium heat, stirring often, until the sugar dissolves, the juice is thickened and the apples are softened but still firm, 8-10 minutes.

In a large bowl, whisk together the flour, remaining 1c sugar, baking powder, and salt. Stir in the milk and mix until combined.

Place the batter into the dish on top of the melted butter. Spoon the apples and juice over the batter & sprinkle the cinnamon on top. I also like to sprinkle 1/4t of nutmeg after!

Bake until a tester inserted in the center comes out clean, about 35 minutes. Serve warm with ice cream.