

APPLE COBBLER

There's nothing that compares to snow outside, and the smell of baking apples, cinnamon, and nutmeg inside. This recipe makes two smaller cobblers, or one 9x13" cobbler. This recipe has about 1 1/2 times the typical amount of crumbly topping because, let's face it, that's the best part about cobbler!

Ingredients.

3 lbs diced apples, peels and cores discarded
zest from one lemon
juice from one lemon
1/4 cup flour
1/2 cup sugar
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 teaspoon kosher salt

For the Topping.

1 1/2 cup rolled oats
1 1/2 cup all-purpose flour
1/2 cup granulated sugar
3/4 cup packed brown sugar
1/2 teaspoon kosher salt
2 sticks unsalted butter, at room temperature

Directions.

Peel and core your apples, and dice them into small pieces. In a large bowl, toss the apples with the lemon zest, lemon juice, 1/4 cup flour, 1/2 cup (or less if the apples are sweet) of sugar, 1/2 teaspoon cinnamon, 1/4 teaspoon nutmeg, and 1/2 teaspoon kosher salt. Transfer the mixture to your baking dishes.

Preheat your oven to 350 °F.

In another large bowl, combine the 1 1/2 cup rolled oats, 1 1/2 cup flour, 1/2 cup sugar, 3/4 cup brown sugar, and salt. After it's tossed together and combined, add in the butter and, using your hands, knead the mixture together until the butter is mixed in and broken up into small, pea-sized pieces.

Bake in the oven for 45 minutes to 1 hour. The apples should be cooked through and completely tender and the topping should be beautifully golden. Allow to cool for about half an hour before serving.

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