THE J.M. SMUCKER Co

Apple Cobbler

Prep Time	Cook Time	Serves	Difficulty
30 mins	30 mins	6	N/A

Ingredients

- **Filling:**
- 5 medium cooking apples, cored, peeled and sliced
- 3/4 cup (175 mL) sugar
- 2 tbsp (30 mL) Robin Hood® Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 tsp (5 mL) ground cinnamon
- 1/4 tsp (1 mL) ground nutmeg
- 2 tsp (10 mL) butter or margarine
- **Topping:**
- 1 cup (250 mL) Robin Hood® Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 2 tbsp (30 mL) sugar
- 1 1/2 tsp (7 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1/4 cup (50 mL) all vegetable shortening
- 1 large egg, lightly beaten
- 1/4 cup (50 mL) milk
- 1/2 tsp (2 mL) vanilla extract

Directions

Step 1:

Heat oven to 400°F (200°C). Grease an 8" x 8" (2 L) baking dish.

Step 3:

Place apples in a large mixing bowl. Combine sugar, flour, cinnamon and nutmeg in small mixing bowl. Pour sugar mixture over apples; toss and stir to combine. Pour apples into prepared pan; dot with butter.

Step 5:

Food Processor Method: In a food processor, combine flour, sugar, baking powder and salt. Pulse in shortening until coarse crumbs form. In a small bowl, mix egg, milk and vanilla; add to flour mixture and pulse to combine. Drop biscuit mixture in 9 mounds on top of fruit.

Hand Preparation Method: Combine flour, sugar, baking powder and salt in a medium mixing bowl; cut in shortening until coarse crumbs form. Combine egg, milk and vanilla in a small bowl; add to flour mixture. Stir just until moistened. Drop biscuit mixture in 9 mounds on top of fruit.

Step 6:

Bake at 400°F (200°C) for 30 minutes, or until golden brown and toothpick inserted in centre comes out clean. Let stand for 10 minutes before serving. Serve warm with cream or ice cream, if desired.

Images


SINCE 1909.