



THE J.M. SMUCKER Co

Cast Iron Apple Cinnamon Cobbler à la Mode

Prep Time Cook Time Serves Difficulty

20 mins 40 mins 8 N/A

Ingredients

- 7 cups thinly sliced apples (about 7 apples)
- 3/4 cup (175 mL) sugar
- 1/4 cup (50 mL) Robin Hood® Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1 1/2 tsp (2 mL) cinnamon
- 1/4 cup (50 mL) butter
- 2 tbsp (30 mL) water, if necessary
- **Topping:**
- 1 3/4 cups (425 mL) Robin Hood® Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 2 tbsp (30 mL) sugar
- 4 tsp (20 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) butter
- 1 cup (250 mL) Carnation® Evaporated Milk, Regular, 2% or Fat Free

Evaporated Milk

- 2 tbsp (30 mL) natural turbinado sugar
- **Vanilla Ice Cream:**
- 1 can Eagle Brand® Regular or Low Fat Sweetened Condensed Milk

Original Sweetened Condensed Milk

- 2 tbsp (30 mL) vanilla extract
- 2 cups (500 mL) whipping cream, whipped

Directions

Step 2:

Preheat oven to 400°F (200°C).

Step 3:

Combine apples, sugar, flour and cinnamon in medium sized bowl.

Step 4:

Melt butter in 9" cast iron pan over medium heat. Add apple mixture and cook, stirring over medium heat until starting to soften, about 5 minutes. Reduce heat to low while preparing topping. Add water if mixture begins to stick.

Step 5:

Meanwhile, combine flour, sugar, baking powder and salt in medium bowl. Cut in butter until pea sized crumbs remain. Mix in evaporated milk. Carefully drop batter over hot apples. Sprinkle with turbinado sugar. Bake in preheated oven, 35-40 minutes or until bubbly and golden. Serve warm with ice cream.

Step 7:

Combine sweetened condensed milk and vanilla.

Step 8:

Fold in whipped cream. Pour into 9 x 5" (2 L) loaf pan or other container; cover. Freeze 6 hours or until firm.

Images

