



THE J.M. SMUCKER Co

Warm Apple Cranberry Cobbler

Prep Time Cook Time Serves Difficulty

15 mins 1 hr 8 N/A

Ingredients

- **Filling:**

- 6 cups (1.5 L) peeled and sliced apples
- 1 cup (250 mL) cranberries, fresh or frozen
- 1/2 cup (125 mL) brown sugar, packed
- 2 tbsp (30 mL) Robin Hood® Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1 tsp (5 mL) ground cinnamon
- 1/8 tsp (1 mL) ground nutmeg
- **Topping:**
- 1 cup (250 mL) Robin Hood® Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1/2 cup (125 mL) granulated sugar
- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) salt
- 3/4 cup (175 mL) all vegetable shortening
- 1/4 cup (50 mL) boiling water
- 1 tsp (5 mL) vanilla extract
- 1/3 cup (75 mL) sliced almonds
- 1/4 cup (50 mL) Robin Hood® Hood Oats

Robin Hood® Quick Oats

- 1/4 cup (50 mL) natural turbinado sugar

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease a deep 9" (23 cm) round or 11" x 7" (28 cm x 18 cm) casserole dish.

Step 3:

Combine all ingredients. Pour into prepared dish.

Step 5:

Combine flour, sugar, baking powder, and salt. Blend in shortening using a pastry blender or your fingers until mixture resembles coarse crumbs. Stir in water until just combined.

Step 6:

Drop topping over the apple cranberry mixture (topping will spread as it bakes). Sprinkle with sliced almonds, oats and sugar.

Step 7:

Bake in preheated oven for 45 to 55 minutes or until topping is golden and a toothpick inserted in center comes out clean.

Images

