

Nessralla Farm Halifax

Apple Cobbler



Fresh apples in a cinnamon sauce with a delicious cake-like topping... what's not to like? This Apple Cobbler is a new Fall Favorite for us and with so many local apple choices in stock, we just had to share!!

Source: **Tastes Better From Scratch**

Ingredients

- 6 medium baking apples (such as Cortland or Granny Smith) peeled, cored and cut into ¼ inch chunks
- 1 cup water or apple cider
- ⅓ cup brown sugar, packed
- 1 Tbsp cornstarch
- 1 Tbsp lemon juice
- ½ tsp vanilla extract
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg

- ⅛ tsp salt
- 1 cup all-purpose flour
- 1 cup granulated sugar
- 2 tsp baking powder
- ¼ tsp salt
- ¾ cup milk
- 5 Tbsp butter, melted
- Ground cinnamon for topping

Preparation

1. Preheat oven to 350 degrees and lightly grease a 9x13 inch pan
2. Stir together brown sugar, water, cornstarch, lemon juice, vanilla, cinnamon, nutmeg, and salt together in a saucepan. Stir in apples. Cook over medium heat for 3-5 minutes, stirring.
3. Pour mixture into prepared pan.
4. In a large bowl mix together the flour, sugar, baking powder, and salt. Stir in the milk and melted butter, just until combined.
5. Pour the mixture over the apples in the pan. Sprinkle lightly with cinnamon.
6. Bake for about 38-40 minutes or until a toothpick inserted into the topping comes out clean.
7. Allow to cool for at least 15 minutes before serving. Serve warm with vanilla ice cream, if desired.
8. Cover and store leftovers in the refrigerator for up to 4 days.