

Apple Cobbler with a Cookie Crust

From Elise at *Simply Recipes*

Internet Address: http://www.elise.com/recipes/archives/000090apple_cobbler.php



Servings: 8

You can use other apple types. Granny Smiths hold their shape well, though. Others will begin to fall apart when cooked. Or use a mixture of both, as I did. If you use sweeter apples, reduce the sugar in the filling.

FILLING:

- 1/4 cup sugar
- 1 1/2 tablespoons flour
- 1/2 teaspoon cinnamon
- 2 ounces unsalted butter
- 3 pounds tart apples (such as granny smith) peeled, cored, and sliced
- 3 tablespoons fresh lemon juice
- 1 teaspoon vanilla extract

CRUST:

- 2 cups flour
- 1/4 cup sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 tablespoons unsalted butter, chilled and cut into small pieces
- 1/4 cup crystallized ginger, coarsely chopped
- Zest of one orange
- 1 cup heavy cream

1. FILLING: In a large sauté pan over medium heat, melt butter. Stir in apples, lemon juice, cinnamon, sugar and flour. Cover partially and cook until tender, about 10 minutes. Stir in vanilla. Transfer to buttered 10" pie dish. (This recipe has the crust only on the top).
2. CRUST: Combine flour, sugar, baking powder and salt. Cut in butter with a pastry blender or your fingertips until mixture resembles crumbs. Stir in ginger. Stir orange zest into cream; then, using a fork, stir cream into flour until it holds together. Gather dough into a ball; knead briefly then roll out to a little larger than pie dish. Transfer to dish; trim off excess. Score the center so the steam can escape while baking. Brush with cream.
3. Bake 10 minutes in a 450° oven. Reduce heat to 375° and bake 20-25 minutes. Serve warm with whipped cream.

Per Serving (excluding unknown items): 439 Calories; 20g Fat (40.5% calories from fat); 5g Protein; 62g Carbohydrate; 4g Dietary Fiber; 64mg Cholesterol; 208mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Fruit; 0 Non-Fat Milk; 4 Fat; 1 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>