

Brown Sugar Apple Cobbler

Adapted slightly from Bake or Break blog, 2014



1/4 cup unsalted butter
8 medium Granny Smith apples, chopped (about 7 cups)

1 1/2 cups light brown sugar, packed
1/4 cup all-purpose flour
1 tablespoon ground cinnamon

BISCUITS:

1 3/4 cups all-purpose flour
1/2 cup packed light brown sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup unsalted butter, cold and cut into small cubes
1/3 cup milk
1/3 cup sour cream
cinnamon-sugar (1 1/2 T sugar, 2 tsp cinnamon) to sprinkle on top

Per Serving (excluding unknown items): 335 Calories; 10g Fat (27.3% calories from fat); 3g Protein; 59g Carbohydrate; 3g Dietary Fiber; 27mg Cholesterol; 221mg Sodium. Exchanges: 1 Grain(Starch); 1 Fruit; 0 Non-Fat Milk; 2 Fat; 2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 11

1. To make the filling: Place butter in a large skillet. Melt over medium heat while you assemble the apple mixture.
2. In a large bowl, stir together apples, brown sugar, flour, and cinnamon until combined and apples are coated.
3. Add apple mixture to melted butter. Cook over medium heat, stirring frequently, until mixture thickens (about 10 minutes).
4. Transfer apple mixture to a 3-quart baking dish.
5. To make the topping: Preheat oven to 375°.
6. Combine flour, brown sugar, baking powder, baking soda, and salt. Add butter and mix using a pastry blender or a fork until the largest bits of butter are about the size of small peas.
7. Add milk and sour cream, stirring just until combined. Use your hands if necessary to get the dough mixed with minimal working of the dough. Dough will be sticky.
8. Drop dough in 2-tablespoon portions over apple mixture. Sprinkle tops of dough evenly with cinnamon sugar.
9. Bake 25 to 35 minutes, or until topping is lightly browned and filling is bubbly. Serve warm or at room temperature with vanilla ice cream.