



RECIPE OF THE MONTH

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EASY APPLE COBBLER

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Easy Apple Cobbler Recipe that can be made with any fruit. Top with ice cream for a delicious dessert that tastes just like grandma made and the entire family will love it!

INGREDIENTS

- 8 cups apples, peeled, cored and sliced
- 1/3 cup brown sugar
- 1 teaspoon cinnamon
- 1/2 cup butter
- 1 1/2 cup sugar
- 2 cups all purpose flour
- 1 3/4 cup milk
- 2 teaspoons vanilla
- 3 teaspoons baking powder

INSTRUCTIONS

1. Preheat oven to 325 degrees.
2. Combine apples, brown sugar and cinnamon in a large bowl, set aside.
3. Melt butter and pour into a 9 x 13-inch baking pan.
4. In a large mixing bowl, add flour and sugar, stir together. Add milk and vanilla and stir until smooth. Add baking powder, stirring until all combined.
5. Pour batter over melted butter, do not stir. Pour apples evenly over batter and butter. Once again do not stir.
6. Bake for 40-50 minutes until edges are browned and filling is bubbly.
7. Allow to cool slightly before serving. Perfect with a scoop of vanilla ice cream or fresh whipped cream.