

Apple Cobbler

Preparation Time: 20 Minutes

Total Time: 30 Minutes

Makes 8 Servings

Filling:

5 Medium Cooking Apples, Cored, Peeled and Sliced (I used Gala Apples)

1 Cup Granulated Sugar

2 Tablespoons All-Purpose Flour

1 teaspoon Cinnamon

¼ teaspoon Nutmeg

2 Tablespoons Butter or Margarine (I used Butter)

Topping:

1 Cup All-Purpose Flour

2 Tablespoons Granulated Sugar

1 ½ teaspoons baking soda

¼ teaspoon salt

¼ Cup CRISCO All-Vegetable Shortening or ¼ CRISCO Stick

1 Egg

½ Cup Milk

½ teaspoon Vanilla

Directions:

Heat oven to 400°F. Spray an 8x8 baking dish with Crisco No Stick Spray. (I used the Walmart brand)

Filling:

Place apples in large mixing bowl. Combine sugar, flour, cinnamon and nutmeg in small mixing bowl. Pour sugar mixture over apples; toss and stir to combine. Pour apples into prepared pan; dot with butter.

Topping:

Combine flour sugar, baking powder and salt in a medium mixing bowl; cut in Crisco until coarse crumbs form.

Combine egg, milk and vanilla in a small bowl; add to flour mixture. Stir just until moistened. Drop biscuit mixture in 8 mounds on top of fruit.

Bake at 400°F for 30 minutes, or until golden brown. Let stand for 10 minutes before serving. Serve warm with cream or ice cream, if desired.

Apple-cranberry variation: Add 1 Cup fresh cranberries and ½ Cup additional sugar to the filling mixture. Proceed as directed.