



APPLE-CINNAMON COBBLER

INGREDIENTS

- 8 cups apples, peeled and sliced or cut into chunks (if you use organic apples and cut into small chunks, peeling is optional)
- 2 Tbsp. granulated sugar
- 1 to 1 1/2 Tbsp. ground cinnamon
- 1 cup butter, softened
- 2 cups granulated sugar
- 2 large eggs
- 2 cups all-purpose flour
- Whipped cream or vanilla ice cream, for serving on top

PREP TIME

45 minutes

COOK TIME

45 minutes

INSTRUCTIONS

- 1 Preheat oven to 350°F. Grease or spray a 9x13" baking dish; set aside.
- 2 Place prepared apples in the bottom of a 9x13" pan. Mix sugar and cinnamon and sprinkle over the apples; toss gently to coat.
- 3 In large bowl, stir together butter, sugar, and eggs; then add flour, mixing everything well.
- 4 Spoon batter over the apples, spreading evenly, and bake at 350°F for 45 minutes. Let cool a few minutes.
- 5 Serve cobbler while still warm. This does taste best warm, so if you're serving it later, reheat each serving in the microwave for 10 to 20 seconds.
- 6 Serve with whipped cream or a scoop of vanilla ice cream, if desired (you can use a sprinkle of ground cinnamon over those as a garnish).

Makes 12 servings

MARY & MARTHA