

Quick and Easy Apple Cobbler

Courtesy of Anthony Diehl

Streusel Ingredients

1 cup all purpose flour
1/2 tsp. cinnamon
1/2 tsp. salt
1/4 cup brown sugar
1/4 cup sugar
5 tblsp. unsalted butter, chilled and sliced

Preparation

Combine above ingredients in bowl. Cut and mix butter until mixture is coarse and crumbly. Place in refrigerator until needed.

Cobbler Filling Ingredients

6 apples (golden delicious, granny smith, your choice) peeled, cored and sliced
1/2 cup walnuts, chopped
1/2 cup brown sugar
1/4 cup sugar
1/4 tsp. salt
3 tblsp. unsalted butter

Preparation

Preheat oven to 400

In large skillet, melt butter over medium heat. Add apple slices, cook until coated with butter and softened. Add brown sugar and sugar. After sugars have liquified and cooked down, add salt.

In a greased 9 x 11 pan, pour filling and evenly distribute. Top filling with walnuts. Sprinkle streusel over apples and walnuts. Cover evenly over entire surface. Bake for 15-20 minutes until streusel is golden brown and apples are bubbling. Remove from oven and let rest for 10 minutes. If more browning is desired for topping, place under broiler for a few minutes or brown further with pastry torch.

Serve with caramel sauce, ice cream or whipped cream.