

Apple Cobbler

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Looking for a classic cobbler? This is the recipe for you. Granny Smith apples bake down into sweet-tart flavors against a buttery, crumbly crust topping. Enjoy this with a dollop of pure vanilla ice cream.

Ingredients:

3 large Granny Smith apples, peeled, sliced
2 tablespoons lemon juice
1 cup all-purpose flour
1 cup sugar
1 large egg
1 teaspoon cinnamon
½ cup butter, melted

Directions:

- 1) Preheat oven to 350°F. Lightly grease an 8-inch baking dish.
- 2) Toss apples and lemon juice in a large bowl. Arrange along bottom of prepared baking dish.
- 3) In a large bowl, mix flour, sugar, egg, and cinnamon until resembles coarse cornmeal. Sprinkle over apples. Pour melted butter over the top of the entire dish.
- 4) Bake 30 minutes, until juices bubble and top is golden. Serve warm or cold.