

GRANNY SMITH APPLE COBBLER



FILLING INGREDIENTS

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| $\frac{3}{4}$ cup sugar | $\frac{1}{4}$ tsp. salt |
| 2 tbsp. all-purpose flour | 1 tsp. vanilla extract |
| 1 tsp. cinnamon | $\frac{1}{4}$ cup of water |
| 2 pounds Granny Smith Apples, peeled, cored and sliced | 1 tbsp. butter |

TOPPING INGREDIENTS

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| $\frac{1}{2}$ cup all-purpose flour | 2 tbsp. butter |
| $\frac{1}{2}$ cup sugar | 1 egg |
| $\frac{1}{2}$ tsp. baking powder | 2 tbsp. crystalized pumpkin pie spice |
| $\frac{1}{4}$ tsp. salt | |

DIRECTIONS

- Preheat the oven to 350 degrees. Grease a 9-inch pie platter with butter.
- Make the apple filling: in a bowl, mix all of the filling ingredients. Toss until the apples are evenly coated. Pour filling into the pie platter. Pat into an even layer.
- Make the topping: in a separate bowl, mix together all of the topping ingredients, except for the pumpkin pie spice. Stir until just combined into a sticky consistency.
- Assemble the cobbler: dollop spoonfuls of the topping and place it over the apple filling. Sprinkle the crystalized pumpkin pie spice over the top.
- Bake for 35-40 minutes until golden brown.
- Let cool and top with vanilla ice cream or whipped cream, and enjoy!