

Southern-Style Apple Cobbler



Makes one cobbler

INGREDIENTS

- 1/2 cup unsalted butter plus 2 tablespoons for cooking the apples in the pan
- 1 cup all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup sugar
- Pinch ground ginger
- Pinch ground cinnamon
- 1 cup whole milk
- 1/2 teaspoon vanilla extract
- Zest of one lemon
- 1 teaspoon orange liqueur, or one teaspoon orange zest
- 2 cups of apple slices cut about 1/4" thick
- 2 tablespoons brown sugar



CHEF'S NOTES

- Pour 8 cups of water into your desired baking dish to see if it is the right size for the cobbler!
- You can also use self-rising flour instead of the all-purpose flour, but do not add the baking powder if so.

DIRECTIONS

1. **Preheat** oven to 350°F.
2. **Melt 2 tablespoons butter in a large skillet**, big enough to fit all the apples. Add apples and cook until softened and golden, about 2-3 minutes on each side. Stir occasionally. Add brown sugar and cook until the sugar melts into the butter, about two more minutes. Remove from heat and set aside.
3. **Put 1/2 cup butter in an 8" x 8" baking pan**, cast iron pan, or oval casserole (make sure the dish can hold about 8 cups, see chef note) and place the dish in the oven to melt the butter. Be sure to remove the dish from the oven as soon as the butter melts.
4. **Using a whisk**, mix the all-purpose flour, baking powder, salt, sugar, ground ginger and ground cinnamon in a bowl until thoroughly combined. Stir in the milk, vanilla, lemon zest and the orange liqueur or orange zest.
5. **Using oven mitts, remove the hot dish from the oven** and pour the batter into the hot butter. Spoon the cooked apples and their cooking liquid evenly over the batter.
6. **Place the dish back in the oven** and bake until the batter is browned and has risen around the fruit, about 40-50 minutes. Serve warm or at room temperature. I highly recommend serving the cobbler with some whipped cream.



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WHIPPED CREAM WITH BROWN SUGAR



quadruple this recipe for a large group



INGREDIENTS

- 1 cup heavy cream
- 2 tablespoons packed brown sugar
- 1/2 teaspoon vanilla extract
- Dash of ground cinnamon
- Pinch of salt
- Optional: 1 teaspoon orange liqueur

DIRECTIONS

Pour the heavy cream into the bowl and using a whisk, whisk it up until soft peaks form. Add brown sugar, vanilla, cinnamon, salt and the optional orange liqueur. Whisk it until stiff peaks form.