

Snickerdoodle Apple Cobbler

(Dwaine S)



Ingredients

Topping

- 1 pouch (17.5 oz.) Betty Crocker™ sugar cookie mix
- ½ cup butter, softened
- 1 egg
- 5 teaspoons sugar
- ¾ teaspoon ground cinnamon

Filling

- 10 cups sliced peeled apples (10 medium)
- ½ cup sugar (can add more if the apples are on the tart side)
- 3 tablespoons Gold Medal™ all-purpose flour
- 1 teaspoon ground cinnamon
- 2 teaspoons lemon juice

Steps

1. Heat oven to 375°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.
2. In large bowl, stir cookie mix, softened butter and egg with spoon until soft dough forms. In small bowl, mix 5 teaspoons sugar and ¾ teaspoon cinnamon until blended. Set aside.
3. In another large bowl, stir Filling ingredients until well coated. Spread evenly in baking dish. Drop dough by rounded tablespoonful evenly over filling (some apple slices will show). Sprinkle sugar-cinnamon mixture on top.
4. Bake 30 to 34 minutes or until cookies are golden brown and edges of fruit filling are bubbly. Cool 10 minutes before serving. Serve with ice cream or sweetened whipped cream.