



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CINNAMON APPLE COBBLER

5 apples (see note)	1 cup flour
½ cup brown sugar	1 cup white sugar
2 teaspoons cinnamon	2 teaspoons baking powder
6 tablespoons butter	1 cup milk
1 teaspoon pure vanilla extract	

1. Preheat oven to 350 degrees F.
2. Wash, peel, and core the apples. Cut the apples into medium thin slices, about 1 inch thick. Place in a large bowl.
3. Add the brown sugar and cinnamon to the apples and toss lightly to mix.
4. Put the stick of butter in baking dish in the oven for about 3 minutes to melt; remove from the oven.
5. Mix together the flour, white sugar, baking powder, milk, and vanilla extract. Pour the flour batter into the baking dish on top of the butter, then add the apple mixture.
6. Place the baking dish in the oven and bake 35-40 minutes, until brown.
7. Remove from the oven and let cool for about 20 minutes. Serve with ice cream.

NOTE: You will want to select an apple with the right amount of sweet and tart. Recommended apples: Granny Smith, Jazz, Honey Crisp, or Envy.

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