

Fall Spiced Apple Cobbler

Yield: 2-4 servings

Ingredients:

- 2-3 Medium size apples (I use a mix of granny smith and Fuji)
- 2-3 oz Unsalted Butter
- 1 cup Granulated Sugar
- 1 tbsp Ground Cinnamon
- 1 tbsp Vanilla Extract
- ¼ tsp Ground Ginger
- ½ tsp Ground Cloves
- ½ tsp Ground Nutmeg
- Pinch of Kosher Salt
- 2 oz of your favorite bourbon or whiskey

Crumb Topping:

- 1 ½ cup All Purpose Flour (keep an extra ½ cup of flour reserved)
- ½ cup Unsalted Butter
- ½ cup Granulated sugar
- Pinch of salt
- ½ tbsp Cinnamon
- ¼ tsp Cloves

Directions:

1. In a mixing bowl, combine the flour, sugar, salt, cinnamon and cloves. Mix until the topping resembles small peas. If its too doughy or wet, add a few tablespoons of flour until you get the desired consistency. Set aside.
2. Place a nonstick pan over medium heat. Add the butter and sugar to the pan. Cook together until a sauce forms.

3. Add the apples to the mix and coat thoroughly in the sauce. Cook the apples for 2-3 minutes before adding the spices (clove, cinnamon, ginger, nutmeg). Coat your apples in the spices and remove from the heat.
4. Add the bourbon and place the pan over high heat to burn off the bourbon. Once the flames subside, cook the apples over medium heat until the sauce becomes thickened, almost like a caramel.
5. Pour in a castiron pan or ramekins, top with the crumb topping and place in the oven at 400 degrees for 20-30 minutes or until the crumb topping is browned and the cobbler looks thickened.
6. Remove from the oven, allow to cook 8-10 minutes and serve with your favorite ice cream!!!
7. Enjoy!

