

Apple Cobbler

Description: Jeff Smith (Frugal Gourmet)

Directions:

- Saute apples and raisins in pan with butter (3 Tb) over medium heat until tender. Add ¼ cup sugar and spices. Stir and set aside.
- Pour melted butter into 7x11 baking dish. Mix remaining sugar, flour, baking powder and salt, then stir in milk. Spread batter on top of butter in pan.
- Pour apple mix over batter.
- Bake at 350°F until golden brown, about 35 minutes.



Ingredients:

- 3 Tbs *Butter*, for sauteing
- 2 pounds *Apples*, cored, peeled and sliced
- ½ Cup *Raisins*
- 1 ¼ Cups *Sugar*
- ¼ tsp *Cinnamon*
- ⅛ tsp *Nutmeg*
- ¼ pound *Butter*, melted
- 1 Cup *Flour*
- 2 tsp *Baking Powder*
- 1 tsp *Salt*
- ½ Cup *Milk*

Metrics:

Attribution: Jeff Smith



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