

## Easy Apple Cobbler

### Ingredients:

- 3 1/2 pounds baking apples (Honeycrisp, Pink Lady or Granny Smith recommended, but any will work)
- Juice of 1/2 lemon
- 3/4 cup brown sugar
- 2 teaspoons vanilla extract
- 3 tablespoons flour
- 1 1/2 teaspoons cinnamon
- 1 1/2 cups flour
- 1/3 cup sugar
- 3 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 cup cold butter, cubed
- 1/2 cup buttermilk
- 1 egg
- 2 tablespoons Demerara sugar (optional)



Peel, core and slice apple and place in a large bowl.

Drizzle lemon juice over apples.

Stir in brown sugar, vanilla, 3 tablespoons flour and cinnamon and transfer to 3 quart casserole dish.

Combine 1 1/2 cups flour, sugar, baking powder and salt in a large bowl.

Cut butter into flour mix with a pastry cutter until pea-sized crumbs form.

Whisk together egg and buttermilk and gently blend into flour mix.

Knead sparingly, until fully combined.

Tear dough into 9-12 pieces and arrange on top of apples to cover (apples will still be visible, but dough will expand as it cooks).

Sprinkle with Demerara sugar (for added color and crunch).

Bake at 375 degrees for 45-50 minutes until golden brown.

Serve warm (with ice cream, if desired).

Contributed by: HGTV website at

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