

Apple Cobbler

Serves 6-8

Filling:

1. 600 g tart apples, peeled and sliced
2. 150 g granulated sugar
3. 2 T flour
4. ½ tsp cinnamon
5. ¼ tsp salt
6. 1 tsp vanilla extract
7. 60 ml water
8. 14 g butter, cut into small pieces



Topping

- 45 g all-purpose flour
- 100 g granulated sugar
- ½ tsp baking powder
- ¼ tsp salt
- 28 g butter, softened
- 1 egg, beaten
- Cinnamon sugar for topping, optional

1. Heat the oven to **190°C**.
2. Butter a 23-cm square baking pan.
3. Combine the sliced **apples, sugar, flour, cinnamon, salt, vanilla** and **water**. Turn into the prepared baking pan.
4. Dot apples with the pieces of **butter**.
5. In a medium mixing bowl, combine the **flour, sugar, baking powder**, and **salt**.
6. Add the **beaten egg** and softened **butter** and beat until blended.
7. Using a tablespoon, drop batter evenly over the apple mixture. If desired, sprinkle the batter with a cinnamon sugar mixture.
8. **Bake for about 35 minutes** or until the apples are tender and crust is golden brown.

Serve warm with cream or a scoop of ice cream.