



Palatable

Snickerdoodle Apple Cobbler

🕒 Prep: 30m · Cook: 35m · Total: 1h 5m

👤 12

Ingredients

Topping

- 1 pouch (17.5 oz) Betty Crocker(TM) sugar cookie mix
- 1/2 cup butter, softened
- 1 egg
- 5 teaspoons sugar
- 3/4 teaspoon ground cinnamon

Filling

- 10 cups sliced peeled apples (10 medium) SAVE \$
- 1/2 cup sugar
- 3 tablespoons Gold Medal(TM) all-purpose flour
- 1 teaspoon ground cinnamon
- 2 teaspoons lemon juice
- Serve-With, if Desired Vanilla ice cream or sweetened whipped cream

Instructions

1. Heat oven to 375degF. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.
2. In large bowl, stir cookie mix, softened butter and egg with spoon until soft dough forms.
3. In small bowl, mix 5 teaspoons sugar and 3/4 teaspoon cinnamon until blended. Set aside.
4. In another large bowl, stir Filling ingredients until well coated. Spread evenly in baking dish.
5. Drop dough by rounded tablespoonfuls evenly over filling (some apple slices will show).
6. Sprinkle sugar-cinnamon mixture on top.
7. Bake 30 to 34 minutes or until cookies are golden brown and edges of fruit filling are bubbly.
8. Cool 10 minutes before serving.
9. Serve with ice cream or sweetened whipped cream.

Notes

Granny Smith apples were used in developing this recipe, but McIntosh, Braeburn, Honeycrisp or any other type of baking apple will do just fine. Baking apples are those that are firm enough to keep their shape in the heat of the oven, so your dessert doesn't turn out mushy. Baking apples can be tart or sweet, so you can pick the one that best suits your tastes.

There's no need to peel the apples used in this dessert, unless you prefer to do so.

When adding your topping, use a cookie scoop to make portioning cookie dough quick and consistent.

🌐 Source : <https://www.bettycrocker.com/recipes/snickerdoodle-apple-cobbler/7d3c3402-5b02-4a99-814f-85d711d8bd1b>