

EASY APPLE COBLER

5 MED GOLDEN DELICIOUS OR HONEYCRISP APPLES

1/2 CUP SALTED BUTTER (MELTED)

1 CUP BROWN SUGAR (DIVIDED INTO 1/4 CUPS)

APPLE PIE SPICE

CINNAMON

1 CUP MILK

1 CUPS SELF-RISING FLOUR, (WHITE LILY)

Preheat oven to 350 degrees. Add butter to a standard casserole dish and place in oven while it preheats. Peel, core, and slice apples thin. Add flour and milk to a bowl and whisk well, then set aside. Take casserole out of oven and place apples in dish in 3 layers. Sprinkle 1/4 cup of brown sugar on top of each layer and sprinkle each layer with cinnamon and apple pie spice. You should have three layers. Pour milk/flour mixture over the top and top with remaining sugar. Bake at 350 degrees for one hour. Serve with vanilla ice-cream while warm.

TAMMY'S TIPS:

In my video tutorial, I used four layers of apples and used 6 apples. The cobbler will be better using 5 apples with the last 1/4 cup of sugar being placed on the top as it is in this written recipe. Go by this recipe and ENJOY!