

Apple Cobbler

Serves/Makes: 8 | **Difficulty Level:** 3 | **Ready In:** 30-60 minutes

Ingredients:

8 Michigan apples
2/3 cup granulated sugar
butter
cinnamon
1/2 cup shortening
3/4 cup brown sugar
3 tablespoons water
1 cup flour
1/2 teaspoon salt

Directions:

Preheat oven to 350F degrees. Pare and slice apples. Spread half the apples in a 9 x 13-inch baking pan. Sprinkle with half the granulated sugar. Dot with butter. Dust with cinnamon. Repeat. Blend the brown sugar and shortening. If apples are dry, add water.

Add salt to flour and cut into the shortening mixture to make a crust. Roll out the crust; transfer to top of apples. Bake 40 to 45 minutes. Serve with ice cream, if desired.