

Warm Apple Cobbler

Serves 1 | Active Time: 40 minutes | Total Time: 2 hours

Swick

Chef's Notes

The type of honey really makes a difference in flavor, so use a good quality honey. You could also experiment with pure maple syrup, if you like.

Note: If you over cook the apples before you add the topping, they will be mushy later. Personally, I like the apples to have a very tiny bit of crunch to them.

Preparing and Baking the Apples

To begin, preheat your oven to 350° degrees Fahrenheit. To make the mixture for the apples, add the white sugar, brown sugar, ginger, cloves, fresh nutmeg and cinnamon to a large bowl and mix together. Next, add the honey, apple cider and lemon juice and whisk everything together. Set aside.

Peel the apples, slice into quarters and remove the core. Depending on what size your apples are, cut each quarter into three or four slices. Place into the mixture and toss each time before peeling the next apple, so they don't turn brown.

Once done, pour the apples into a large baking dish. They will shrink down, so it's okay if they come right up to the top.

Top with the butter and bake for approximately 30 minutes, until the apples start to release their juices. Test the apples by inserting a knife. They should feel a tiny bit hard in the center, but cooked on the outside. Once done, toss the apples and set aside to cool for approximately 30 minutes.

Turn up the oven to 375° degrees Fahrenheit.

Step 1: Preparing and Baking the Apples

- 1/4 cup sugar
- 1/4 cup brown sugar
- 1/4 tsp ground ginger
- 1/8 tsp ground cloves
- 1/4 tsp freshly grated nutmeg
- 1/2 tsp ground cinnamon
- 1/4 cup blackberry honey (or any other quality honey)
- 1/4 cup apple cider
- 1 1/2 tbsp lemon juice
- 13 whole, granny smith apples
- 6 tbsp unsalted butter

Making the Topping

To make the topping, place the flour, sugar, salt and baking powder into a bowl and mix to combine. Cut the butter into small pieces, and then cut into the mixture with a pastry cutter or knife. Once done, you should still see little pieces of butter. Fold in the rolled oats, add the cream and stir until just combined. The mixture will still be a bit dry, but that's perfectly fine.

Step 2: Making the Topping

- 2 1/4 cups all-purpose flour
- 3/4 cup sugar
- 1/2 tsp table salt
- 1/4 tsp baking powder
- 3/4 cup unsalted butter
- 3/4 cup rolled oats
- 6 tbsp heavy cream

Baking and Serving the Cobbler

Before baking the cobbler, give the apples one last stir. There will still be some liquid at the bottom, but it will all get soaked up as it bakes. Pour the topping over the apples and spread it out evenly. Bake for approximately 45 minutes or until golden brown on top.

Once done, let cool for at least 15 to 30 minutes before serving. This dessert is delicious with a scoop of vanilla ice cream.

Step 3: Baking and Serving the Cobbler