

APPLE COBBLER

By Chef Charles Nichols

Warm, cinnamon-spiced apples baked beneath a golden, buttery cobbler topping.



YIELDS

2 Half Pans



DIRECTIONS:

- 1 Preheat the oven to 350F degrees. Grease 2 half-size baking pans.
- 2 In a large saucepan, slowly melt butter and whisk in sugar until completely dissolved.
- 3 Add Apples and liquid from can. Slowly stir Apples and sugar mixture over medium heat and let simmer.
- 4 Add Cinnamon and stir.
- 5 Make a simple slurry with Cornstarch and water. Add slurry to pan and continue to stir. Bring to a slight simmer and remove from heat once thickened.
- 6 Split mixture and into equal portions and add to pans.
- 7 Trim Dough Sheets to fit pans and place over Apples.
- 8 Bake until filling is bubbly and Dough Sheets are golden brown.

INGREDIENTS:

- 1 can sliced apples **(147298)**
- 1 cup unsalted butter **(417808)**
- 2 cups sugar **(627877)**
- 3 tbsp ground cinnamon **(616524)**
- 3 tbsp cornstarch **(627208)**
- 2 dough sheets, thawed **(342444)**