

## Apple Cobbler with Biscuit Topping

Dinner At Home | November 2004



- 3 CUPS ALL-PURPOSE FLOUR
- 1 TBSP. GRANULATED SUGAR
- 1 TBSP. BAKING POWDER
- $\frac{3}{4}$  TSP. SALT
- 1 CUP UNSALTED BUTTER, CUT UP
- $\frac{1}{2}$  CUPS COARSELY SHREDDED WHITE CHEDDAR CHEESE (6 OUNCES)
- 1 CUP BUTTERMILK
- $\frac{1}{4}$  CUP UNSALTED BUTTER
- 3 INCHES STICK CINNAMON
- 1 TSP. FINELY SHREDDED LEMON PEEL
- 10 LARGE GRANNY SMITH APPLES, PEELED, CORED, AND THINLY SLICED (10 CUPS)
- $\frac{3}{4}$  CUP GOLDEN RAISINS
- $\frac{3}{4}$  CUP PACKED BROWN SUGAR
- 2 TBSP. ALL-PURPOSE FLOUR
- $\frac{1}{4}$  CUP GRANULATED SUGAR
- VANILLA ICE CREAM, OPTIONAL

In a large bowl combine 3 cups flour, 1 tablespoon granulated sugar, baking powder, and salt. Use your fingertips or a pastry blender to cut 1 cup butter into the flour mixture until the mixture resembles coarse meal. Add cheese; toss to combine. Gradually stir in buttermilk until dough just comes together. If desired, wrap in plastic wrap and chill until ready to use.

In a very large skillet, melt  $\frac{1}{4}$  cup butter. Add cinnamon stick and lemon peel; stir to combine. Add apples and raisins; stir to coat in butter. Add brown sugar and 2 tablespoons flour. Cook over medium heat, stirring frequently, until syrup mixture just begins to bubble. Transfer apple mixture to a 13×9×2-inch baking dish. Remove cinnamon stick.

Drop biscuit dough by tablespoons over the apples, covering apples completely. Sprinkle  $\frac{1}{4}$  cup granulated sugar over the top. Bake in a 375° oven for 45 minutes or until the top is golden brown and a toothpick inserted into center biscuit comes out clean. Serve warm or at room temperature with vanilla ice cream, if desired. Makes 12 servings.