

Apple Cobbler Crumble

Savannah · 29/09/2024

**Prep Time**

10 mins

Difficult

Medium

Servings

1 hr

Description

This super easy apple cobbler crumble is great for unexpected company or spur of the moment cravings. The juice from the fruit cooks out to produce enough moisture to make this cobbler delicious.

Ingredients

- 1 cup self-rising flour - 1 cup white sugar - ½ cup butter
- softened - ½ teaspoon ground cinnamon - 4 Granny Smith apples
- cored and sliced

Instructions

1. Gather the ingredients. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x9-inch baking dish. Dotdash Meredith Food Studios Use a pastry blender or fork to blend together flour
2. sugar
3. butter
4. and cinnamon in a large bowl until crumbly. Reserve 3/4 cup flour mixture to use as topping. Dotdash Meredith Food Studios Sprinkle a light layer of flour mixture into the prepared baking dish; top with a layer of apples. Continue to alternate layers of flour mixture with apples
5. ending with apples. Sprinkle top apple layer with reserved 3/4 cup flour mixture. Dotdash Meredith Food Studios Bake in the preheated oven until apples are tender and topping is lightly browned
6. 30 to 35 minutes. Allow cobbler to cool for 10 minutes before serving. Dotdash Meredith Food Studios Recipe Tips You can use fresh peaches instead of apples.If topping begins to brown before apples are tender
7. loosely cover the dish with aluminum foil.