



cara price

APPLE COBBLER

INGREDIENTS

for the filling:

- 4 cups granny smith apples, peeled & sliced*
- 1 cup maple sugar
- 1/3 cup orange juice*
- 1/3 cup melted butter
- 3 tablespoons arrowroot flour
- 1/2 teaspoon nutmeg

for the cobbler crust:

- 2 cups almond flour
- 2/3 cup maple syrup
- 1/4 cup arrowroot flour
- 1 tablespoon vanilla
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt

*make sure these ingredients are room temperature

DIRECTIONS

preheat the oven to 350°.

prepare the filling by placing the apples in a large glass or metal bowl. add the maple sugar, orange juice, melted butter, arrowroot flour & nutmeg to the bowl & mix until it forms a liquid coating.

lightly spray the bottom of an 8x8 glass dish & pour the filling into the dish. make sure to scrape out all of the liquid from the bowl onto the apples.

using the same bowl (no need to wipe it out), make the cobbler crust by combining all of the crust ingredients, mixing well until a dough forms.

spread the dough evenly over the top of the apple filling. use wet fingertips to press it down to form a topping with no holes that goes all the way to the edge of the baking dish.

bake for 55-60 minutes. keep an eye on the topping (check it at about 30 minutes) & make a foil tent to lay on top of it if it starts to get too brown before the cooking process is over. you'll know it's ready to take out of the oven once you see the edges bubbling.

once done, allow to sit out 5 minutes before serving. store leftovers in the refrigerator for up to 5 days.