



Apple Cobbler

The debate rages on: Is apple cobbler a side dish or a dessert? I grew up in a home where sweet dishes were strictly for dessert. If you're saving this apple cobbler for the end of your meal, consider serving it warm with a scoop of vanilla ice cream. But why not serve it as a side dish? Either way, this apple cobbler is the perfect complement to your Rosh HaShana meal.

Ingredients for Filling:

6 apples peeled and thinly sliced
1/3 c brown sugar
1/2 tsp cinnamon
1 Tbsp cornstarch
2 Tbsp water

Ingredients for topping:

1 c flour
2/3 c sugar
1/2 c margarine (softened)

Directions:

1. Preheat oven to 450.
2. Toss together filling ingredients and place in pie dish.
3. Mix together flour and sugar. Add margarine and cut-in until mixture resembles coarse meal.
4. Sprinkle crumb topping over apple mixture.
5. Bake for 10 minutes. Reduce oven heat to 350 and bake for 40 more minutes.