



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Apple**

Easy Apple Cobbler

Ingredients:

7-8 apples, large chop or thick sliced
1 cup golden raisins
1 cup apple or orange juice
1½ cups granulated sugar
3 Tbs cornstarch
2 tsp cinnamon
1 tsp vanilla
1 store bought pie crust or puff pastry
1 egg wash
turbinado sugar (optional)

Directions:

Preheat your oven to 350F. Soak the raisins in juice. Set aside. Grease a 9x13 pan. Set aside. Set out the pie crust so it comes to room temperature. Puff pastry should be thawed but cold.

In a mixing bowl whisk together the granulated sugar, corn starch, and cinnamon. Stir in the apples to coat well. Stir in the vanilla, raisins and juice. Pour into the 9x13 pan. Place the pie crust or puff pastry over the apples. If you purchased a round pie crust tear into large pieces and place over the apples. Brush the crust or pastry with egg wash and sprinkle with turbinado sugar.

Bake for 25-30 minutes. It will take less time for puff pastry so keep an eye on it. Let the cobbler cool for 10 minutes so the filling can set before serving.