

GUASTELLO'S VILLAGE MARKET

Apple Cobbler

Serves 6 - 8

Ingredients

FOR THE APPLE FILLING

5 large baking apples (about {2½ lbs.}), peeled and sliced ¼-inch thick (see note)
½ cup granulated sugar
½ cup (packed) dark brown sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
2 tablespoons butter, cut into small pieces, plus more for greasing the pan

FOR THE BISCUIT TOPPING

1½ cups all-purpose flour, spooned into measuring cup and leveled-off
7 tablespoons granulated sugar, divided
1¾ teaspoons baking powder
¼ teaspoon baking soda
¾ teaspoon salt
1 stick (½ cup) cold unsalted butter, cut into small chunks
1 cup buttermilk (see note)

FOR SERVING (OPTIONAL)

Vanilla ice cream or sweetened whipped cream

Instructions:

Preheat oven to 375°F and set an oven rack in the middle position. Grease an 8-inch square or 2-quart baking dish with butter.

Make the Apple Filling: In a large bowl, combine the apples, granulated sugar, brown sugar, flour, and cinnamon. Toss until the apples are evenly coated. Transfer the mixture to the prepared baking dish and pat into an even layer. Dot with the 2 tablespoons butter.

Make the Biscuit Topping: In a medium bowl, whisk together the flour, 6 tablespoons of the sugar, baking powder, baking soda, and salt. Add the cold butter and smooch with your fingers (or cut in with a pastry cutter) until the mixture resembles coarse crumbs with pea-sized clumps of butter within. Add the buttermilk and stir until just combined and evenly moistened. It will look lumpy; that's good. Do not overmix.

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Using a large spoon, dollop 8 to 10 spoonfuls of the biscuit batter over the apples, allowing the filling to show through in spots (most of the filling will be covered). Sprinkle the remaining tablespoon of sugar over the batter.

Bake until the fruit is bubbling and the top is golden, about 45 minutes (keep an eye on it during the last 10 minutes; if it looks like it's getting too brown, cover it loosely with aluminum foil). Let the cobbler cool for 15 to 20 minutes, then serve with vanilla ice cream, if desired.

Note: For the best flavor, use a combination of tart and sweet baking apples, such as Granny Smith, Honey Crisp, Gala, Jonagold, Jonathan, and Golden Delicious. (Don't use all tart or all sweet, or the flavor won't be balanced. Click here for a guide to different types of apples for baking and cooking.) I typically use 2 Granny Smith, 2 Golden Delicious, and 1 Honeycrisp.

Make-Ahead Instructions: The cobbler can be made one day ahead and kept, covered with foil, at room temperature. Reheat, covered with foil, in 300°F oven for 25 minutes, then remove the foil and continue reheating for 15 to 20 minutes more, or until warmed through.

Credit: onceuponachef.com