Apple Cobbler

Camp Prep: 15 minutes
Cooking Time: 45 minutes

Ingredients:
Apple filling:

4 pounds apples peeled, cored, and sliced into ¼ inch pieces
2 tbsp fresh lemon juice
⅓ cup packed light brown sugar
1 tbsp cornstarch
½ tsp ground cinnamon
¼ teaspoon ground nutmeg
1 tsp vanilla extract
4 tbsp (1/2 stick) unsalted butter

Topping:

2 cups all-purpose flour
½ cup granulated sugar
1 tbsp baking powder
1 tsp salt
¾ cup whole milk
4 tbsp (1/2 stick) unsalted butter cut into tabs.

At Home Preparation:

1. Peel apples, core them, and slice into roughly ¼ inch pieces
2. In a Ziploc bag, toss apples with lemon juice until well coated. Add the brown sugar, cornstarch, cinnamon, nutmeg, and vanilla extract and mix well. Put in Ziploc, label as dessert filling and refrigerate.
3. In a Ziploc bag, mix the topping flour, sugar, baking powder and salt. Add the milk and butter (tabs) and mix together until all of the flour is moistened.
4. Place this new mixture into another bag, label as dessert topping and refrigerate.

At Campout Preparation:

- Preheat 10” Dutch oven to 350F and melt butter.
- Place the apple mixture into the Dutch oven.
- Add the topping mixture over the apple filling.
- Bake for 45 minutes or until the topping is golden brown and the filling is bubbling around the edges. Knife in topping should come out clean.
- Remove from head and leave lid on until ready to serve.

Equipment:

10” Dutch oven
Spatula
Serving spoon
Knife