



### **Classic Apple Walnut Cobbler**

*So simple to make and the perfect recipe for those fresh apples*

- 4 cups peeled, cored, and sliced apples
- 1/2 cup granulated sugar
- 1/2 to 1 teaspoon cinnamon
- 1 cup coarsely chopped walnuts
- 2 cups Master Mix
- 3 Tablespoons granulated sugar
- 1 egg, slightly beaten
- 1 cup milk or unsweetened almond milk

**Garnish:** As desired: whipped cream; chopped walnuts; ground cinnamon

**Before Starting:** Preheat oven to 325 F degrees. Lightly grease an 9-1/2-inch square pan

**Prepare Apples with Walnuts:** Place apples in bottom of pan. Combine sugar, cinnamon, and walnuts in small bowl. Set aside 1/3 cup walnut topping. Sprinkle the remainder over apples in pan.

**Prepare Cobbler Dough:** In a medium bowl, combine Master Mix and sugar until well blended. Combine egg and milk in small bowl. Add all at once to dry ingredients. Mix well to combine all ingredients.

**Baking Cobbler:** Spread dough evenly over top of apple mixture. Top with remaining cinnamon sugar mixture. Bake about 45 minutes until light brown.

**To Serve:** Cut into squares and serve with whipped cream and if desired, sprinkle lightly with chopped walnuts and cinnamon. Yield: 8 desserts

**History of Cobblers:** Cobblers originated in the British American colonies. Colonists covered stewed fillings with a layer of uncooked plain biscuits or batter. The name Cobbler might be traced to 1859, related to a topping having the visual appearance of a “cobbled” stone pathway.

**About the Recipe:** The recipe is a deep-dish apple dessert with a thick pastry crust. It’s simple to make, seasoned with cinnamon and sugar and combined with crunchy chopped walnuts. Using a Master Mix makes the recipe extra easy to make.