

Mom's Apple Cobbler



Ingredients

- 1/2 cup butter or margarine
- 2 cups sugar
- 2 cups water
- 1-1/2 **Martha White® Self-Rising Flour**
- 1/2 cup **Crisco® All-Vegetable Shortening**
- 1/3 cup milk
- 2 cups finely chopped peeled apples
- 1 teaspoon cinnamon

Preparation Directions

1. Heat oven to 350 degrees F. Place butter in 13x9-inch (3-quart) baking dish; place in oven to melt. In medium saucepan, combine sugar and water; heat until sugar dissolves, stirring frequently. Set aside.
2. Place flour in medium bowl. With pastry blender or fork, cut in shortening until mixture resembles coarse crumbs. Add milk; stir with fork just until mixture begins to pull away from sides of bowl.
3. On lightly floured surface, knead dough just until smooth. Roll out dough to 12x10x1/4-inch rectangle.
4. In medium bowl, combine apples and cinnamon; stir to mix. Sprinkle apples evenly over dough. Beginning with long side, roll up jelly-roll fashion. Cut into 16 slices. Arrange slices in baking dish over melted butter. Pour sugar syrup carefully around and over rolls. (This looks like too much liquid, but crust will absorb it.)
5. Bake at 350 degrees F. for 40 to 45 minutes or until golden brown. Cool 15 minutes before serving.
6. Apple Raisin Pecan Variation: Sprinkle 1/2 cup raisins over melted butter in baking dish; arrange dough slices over raisins. Sprinkle top with 1/2 cup chopped pecans before baking.

Prep Time: 35 min

Serving size: 8-10 servings