

Casey's Café
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Greetings to all, here is one of our favorites! It is easy to make, sends out delightful aromas and is great for dessert or for a nice brunch treat.
Enjoy, Casey

Apple Cobbler

Serves 6-8 people

5-6 Granny Smith or other baking apples (it is great to use a mix of apples)
3 T. of butter
1 ½ T. brown sugar
¼ t. nutmeg
½ t. cinnamon
Dash of salt
1/3 cup apple juice
Juice of a lemon

Peel and slice apples into thick slices. Toss with spices and sugar.
Melt butter over low heat. Add apples and juices. Sauté slowly turning occasionally to coat apples with spices. Cook until tender.

Oatmeal Crumble Topping (for the Cobbler)

2 cups toasted old-fashioned oatmeal
1/3 cup butter crumbled
¼ cup brown sugar
Dash of salt
¼ t. nutmeg
¼ t. cinnamon

(Note: Add extra butter or juice if too dry. You want a nice glaze for this recipe instead of a sauce.)

Toast oatmeal in oven on a cookie sheet for 10 -12 minutes. Cool and put into a bowl.
Break up butter and spread over oatmeal. Add spices, sugar, and salt. Set aside until ready to use. (Note: You can double this recipe and freeze what you do not use for other recipes.)

To Finish:

Put cooked apples into individual or one baking pan. Top with Oatmeal Crumble and bake at 325 degrees for 20-25 minutes or until heated throughout.

Again, Happy Holidays!