

OLD FASHIONED APPLE COBBLER

Ingredients

1. 1 tbsp. cornstarch
2. 1 cup apple juice, divided
3. 5 c. peeled, sliced apples
4. 1/4 stick butter
5. 1/3 cup sugar
6. 1/2 tsp. cinnamon
7. 1/4 tsp. ground nutmeg
8. 1/4 tsp. ground cloves

Instructions

1. Combine cornstarch and 1/2 cup apple juice; set aside.
2. Combine remaining 1/2 cup apple juice, butter, and spices in a heavy saucepan, bring to boil.
3. Reduce heat, Stir in cornstarch mixture; cook over medium heat, stirring constantly, until mixture is thickened and bubbly.
4. Remove from heat.
5. Line bottom of pan with crust.
6. Place sliced apples on the crust.
7. Pour liquid over the apples.
8. Cut balance of crust into strips.
9. Make criss-crossed pie crust over top of apples.
10. Bake in 375 degree oven until lightly browned or desired brownness, and juice is bubbly on the sides.