



Cranberry-Apple Cobbler

Perfect for fall and winter, this tasty cobbler makes a comforting family dessert that everyone will enjoy.

8 - 10 servings



Easy

up to 40 Min.



Ingredients:

Filling:

- 3 cup cranberries fresh or frozen
- 3 apples large - peeled, cored, and sliced
- 0.5 cup brown sugar
- 1 package Dr. Oetker Vanilla Sugar
- 2 tbsp lemon juice
- 2 tbsp Dr. Oetker Cornstarch
- 0.5 tsp cinnamon
- 0.25 tsp nutmeg
- 2 tbsp unsalted butter

Biscuit Topping:

- 1.75 cup all-purpose flour
- 0.25 cup Dr. Oetker Cornstarch
- 0.33 cup granulated sugar
- 1 package Dr. Oetker Vanilla Sugar
- 1 tbsp Dr. Oetker Baking Powder
- 0.5 tsp salt
- 0.5 cup unsalted butter cold, cut into cubes
- 0.75 cup whole milk cold 3.25%

Whipped Cream Topping:

- 1 cup Whipping Cream 35%
- 1 package Dr. Oetker Vanilla Sugar
- 1 package Dr. Oetker Whip its

1 Filling:

Preheat oven to 350°F. (180°F.) Grease 9-inch (23 cm) cast iron skillet or baking dish; set aside.

- 2 In large bowl, toss together cranberries, apples, brown sugar, vanilla sugar, lemon juice, cornstarch, cinnamon and nutmeg. Transfer to prepared skillet; dot with cubed butter; set aside.

3 Biscuit Topping:

In large bowl, whisk together flour, cornstarch, granulated sugar, vanilla sugar, baking powder and salt. Cut in butter with pastry blender, 2 knives or fingertips until mixture resembles bread crumbs. Using fork, mix in milk until incorporated.

- 4 Spoon 1/4 cupfuls (60 mL) of batter over filling. Bake for 50 to 60 minutes or until golden brown and filling is bubbling. Let stand for 15 minutes before serving.





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5 Whipped Cream Topping:

Using electric mixer, beat together cream, vanilla sugar and Whip It until stiff peaks start to form. Refrigerate until ready to serve.

6 Spoon cobbler into serving dishes; dollop topping over each serving.

Tips

- If desired, serve cobbler with prepared Dr. Oetker Suprême French Vanilla Pudding or scoop of ice cream.

