

# APPLE COBBLER WITH CHEDDAR BISCUITS

Adapted from honey & jam  
Prep time + Cook time: 30 minutes + 1 hour  
Serves 10

## FRUIT FILLING INGREDIENTS

1 tbsp room temperature unsalted butter (for dish)  
1 cup packed medium brown sugar  
3 tbsp cornstarch  
½ tsp fine sea salt  
1 tsp ground cinnamon  
8 large apples, peeled, cored and sliced ¼ inch thick (3 ½ lbs prepped)  
Juice of 1 lemon  
¼ cup (½ stick) unsalted butter

## BISCUIT INGREDIENTS

2 cups all-purpose flour  
2 tbsp sugar  
2 tsp baking powder  
½ tsp fine sea salt  
2 cups (4 oz) grated extra-sharp cheddar cheese  
1 1/3 cups cold buttermilk, plus more if needed

## DIRECTIONS

1. Position rack in the lower third of the oven. Preheat to 375F. Grease a 9 x 9 baking dish or 10 ramekins) with the softened tablespoon of butter.
2. Combine the brown sugar, cornstarch, salt and cinnamon in a large bowl. Add the apple slices and toss to evenly coat with a large spoon or your hands. Gently stir in the lemon juice and allow the apples to sit for 15 minutes to release some juice.
3. Mix the apple mixture well, and pour it into the prepared baking dish. Cube the ¼ cup of butter and scatter over the apple filling in the dish. Cover with foil, and bake for 20 minutes.
4. Meanwhile, make the biscuit dough. Whisk the flour, 1 tablespoon of the sugar, baking powder and salt in a medium bowl. Add the cheese to the dry ingredients, and toss to coat evenly. Make a well in the center of the bowl, and add the buttermilk. Using a rubber spatula or your hands, stir until just moistened. The dough should be shaggy and moist; if it seems too dry, add buttermilk 1 tablespoon at a time.
5. Remove the baking dish from the oven and discard the foil. In ¼ cup portions, place the dough evenly atop the apple filling. You will end up with about 9 biscuits for a 9 x 9 baking dish (or 1 for each of 10 ramekins). Sprinkle the remaining tablespoon of sugar over the biscuits.
6. Return the uncovered cobbler to the oven. Bake for about 40 minutes (30 minutes for ramekins), until the apples are tender and the biscuits are golden brown.