

## Apple Cobbler Cake

Makes 6 individual cakes

### **Cake Batter:**

- \_ lb butter, diced
- \_ cup sugar
- 1 egg, room temperature
- 2 cups all purpose flour
- \_ tsp. salt
- 1Tbl. Cinnamon
- 1Tbl. Baking Soda
- 1 cup Buttermilk
- \_ tsp lemon zest, grated

Mix butter and sugar until fluffy, add egg and mix until smooth.  
Sift together flour, cinnamon, salt and soda.  
Alternate adding dry ingredients with buttermilk and lemon zest in three stages.  
Let mix until batter is smooth.

### **Cinnamon Apples:**

- 3 each Granny Smith or your favorite apples
- \_ cup sugar
- \_ tsp. cinnamon
- \_ tsp. pure vanilla extract
- \_ lemon, juice only
- 4 Tbl butter.

Peel and core apples, half apple and slice each half into six even slices.  
Heat a saute pan and add butter, apples, sugar, cinnamon, when half way Cooked add lemon and vanilla cook until crisp tender and liquid is syrupy.  
Taste an apple and sweeten or add lemon to taste depending on type of apple.

**Streusel Topping:**

1 cup flour  
3 Tbl. cinnamon  
3 Tbl. brown sugar  
3 Tbl. sugar  
\_ tsp salt  
6 Tbl. butter, melted

Combine all ingredients; adding butter last and rub together to make a crumbly topping.

**Honey Cinnamon Sauce:**

\_ cup sugar  
\_ cup water  
1/2 cinnamon stick  
\_ vanilla bean, split and scraped  
1 clove  
2 black peppercorns  
1 star anise  
\_ cup honey  
Simmer all except honey five minutes, add honey, strain.

**Baking Cobblers: Oven: 350**

Using buttered 4" cake pans or cake rings, Pipe or spoon 2 Tbl. batter in bottom of pan, using a wet finger or spoon spread out in a thin layer, top with some 5 or so apple slices. Top with remaining batter by piping a circle around apples or spooning over apples. Top with streusel topping and bake for 20-25 minutes until cooked. do not over bake!

**Final Assembly:**

**cobbler cakes, honey cinnamon sauce, powdered sugar, vanilla ice cream, fresh mint tops**

On a plate make a circle of honey cinnamon sauce, place cake in center, top with ice cream, rest mint against side of ice cream and dust lightly with powdered sugar, serve warm.