

CARAMEL APPLE COBBLER

With an Oatmeal Crust



For the Oatmeal Crust:

¾	Cup	All purpose flour
1	Cup	Oatmeal, regular uncooked
¼	Cup	Granulated sugar
1	Tablespoon	Baking powder
½	Teaspoon	Salt
¾	Cup	Milk
3	Tablespoons	Butter, melted
1	Large	Egg, beaten
1	Teaspoon	Vanilla

For the Cobbler:

¾	Cup	Brown sugar, packed
½	Cup	Walnuts, chopped
6	Medium	Apples, peeled, cored & chopped
¼	Cup	Butter

Directions:

1. Prepare Oatmeal Crust: Mix the flour, oatmeal, sugar, baking powder, and salt in a large bowl. Mix the milk, butter, egg, and vanilla together. Stir milk mixture into oatmeal mixture just until moistened. Set aside.
2. Prepare cobbler: Mix together the brown sugar and walnuts. Add the apples and toss to coat.
3. Melt the butter in a large skillet over medium-high heat. Add the apple mixture and cook, stirring often, for 4-5 minutes.
4. Spoon equal portions of the fruit mixture into 8 lightly greased ramekins (or a shallow 3 qt. baking dish). Spoon equal amounts of the Oatmeal Crust batter over the top of the fruit mixture.
5. Bake at 425° for 15-16 minutes, or until crust is golden brown. Garnish each ramekin with a walnut half before baking, if desired. Let sit 5 minutes before serving. Best served warm.