

Apple Cobblers

For ramekins, I'm using 3 inch diameter and 1 ½ inch deep ramekins. Be sure to adjust the recipe as needed for your tin or ramekin size.

<u>Ingredients</u>	8 Ramekins
<i>Biscuit Dough</i>	
Granulated Sugar	4 oz
Salt	½ oz
Buttermilk	15 oz
Baking Powder	1 ½ oz
Bread Flour	7 oz
All Purpose Flour	1# 3 oz
Butter	5 ½ oz
Whole Eggs	2 eggs
Vanilla Extract	½ oz
Egg Wash	As needed
<i>Apple Filling</i>	
Apples	6-7 each
Cinnamon	1/8 ounce – 3/8 ounce
Sugar	¾ ounce – 1 ounce
Flour	1 ounce
Butter	2 – 4 ounces

1. Place salt, sugar, baking powder, and flour in a sifter and sift into a large bowl.
2. Combine all the liquid ingredients (buttermilk, eggs, extract) and whisk together.
3. Melt the butter so it's very hot, and whisk it into the egg mixture.
4. Make a well in the flour and in a slowly steady stream whisk it in... when it begins to resemble a dough more than a batter switch to a rubber spatula or use your hands.
5. Set the dough aside while you make the apple filling.
6. Prepare ramekins by lightly buttering them.
7. Prepare apple filling similar to homestyle (a blend of cinnamon, sugar, all-purpose flour, and 2 oz of butter). The measurements here do not need to be exact, feel free to play with the measurements – typically go easy on the flour though.
8. Fill the ramekins all the way up, just below where the ramekins flares out – be sure to pack the fruit in.
9. Roll the biscuit dough into balls, leave about ¼" space between each ball. Do not place a ball in the center.
10. Egg wash and sprinkle with sanding sugar and bake between 400 and 425 degrees F. Check for doneness by lifting the balls and checking how doughy it is underneath. If you notice the top is browning too quickly, place a rack right above the cobblers with an empty sheet pan to help slow down the browning.