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Apple Cobbler ♦♦

Apple cobbler is a delicious dessert made with fresh apples and a sweet biscuit-like topping. It is typically served warm with a scoop of vanilla ice cream. This recipe has been passed down through generations and is a favorite during the fall season.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 40 mins

Total Time: 60 mins

Recipe Yield: 500 grams

Number of Servings: 8

Serving Size: 63 g

Ingredients

1000 g	Apples
200 g	sugar
250 g	flour
125 g	Butter
10 g	baking powder

5 g	salt
2 tsp	vanilla extract
2 tsp	cinnamon
1 tsp	nutmeg

Directions

Step 1

Preheating

Preheat the oven to 375°F (190°C).

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Cutting

Peel, core, and slice the apples.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Mixing

In a large bowl, mix the sliced apples, sugar, cinnamon, and nutmeg.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Mixing

In a separate bowl, combine the flour, baking powder, salt, and butter. Use your fingers to mix until the mixture resembles coarse crumbs.

Prep Time: 10 mins

Cook Time: 0 mins

Step 5

Mixing

Add the vanilla extract to the flour mixture and mix well.

Prep Time: 2 mins

Cook Time: 0 mins

Step 6

Sprinkling

Spread the apple mixture evenly in a baking dish. Sprinkle the flour mixture over the apples.

Prep Time: 5 mins

Cook Time: 0 mins

Step 7

Baking

Bake in the preheated oven for 40 minutes, or until the topping is golden brown and the apples are tender.

Prep Time: 0 mins

Cook Time: 40 mins

Step 8

Serving

Serve warm with a scoop of vanilla ice cream.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 12 g

Protein: 2 g

Carbohydrates: 35 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	35 g	63.64%	70%
Fibers	3 g	7.89%	12%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	4 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	12 g	42.86%	48%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Cholesterol	20 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	8 mg	8.89%	10.67%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	150 mg	6.52%	6.52%
Calcium	4 mg	0.4%	0.4%
Iron	6 mg	75%	33.33%
Potassium	200 mg	5.88%	7.69%
Zinc	0 mg	0%	0%
Selenium	2 mcg	3.64%	3.64%

Recipe Attributes

Seasonality

Fall

Events

Christmas

Thanksgiving

Valentine's Day

Anniversary

Barbecue

Cuisines

Italian

Chinese

American

Course

Desserts

Salads

Sauces & Dressings

Cost

\$30 to \$40

Demographics

Kids Friendly

Diet

Volumetrics Diet

Paleo Diet

Atkins Diet

Vegetarian Diet

Vegan Diet

Ovo-Vegetarian Diet

Meal Type

Lunch

Dinner

Snack

Supper

Difficulty Level

Easy

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