

## Apple Cobbler for Two (Food Network)

### Filling

1 large Honeycrisp or 2 Gala apples, peeled, cored & cut into ¼ inch pieces  
(2 generous cups)  
2 heaping tablespoons plus 1 teaspoon sugar  
1 t. flour  
¼ t. cinnamon  
1/8 t. nutmeg  
1 T. cold unsalted butter, cut into small pieces

### Topping

¼ c. flour  
heaping ¼ t. baking powder  
pinch of fine salt  
2 t. sugar  
3 T. heavy cream

For filling: Preheat oven to 400 degrees. Toss the apples with 2 heaping tablespoons of the sugar, flour, cinnamon, and nutmeg. Add the butter and toss. Divide the filling between two 6-ounce, 3 ½ inch ramekins. Tent each loosely with foil and bake until the apples are tender and the juice is bubbling, about 35 minutes. Remove the ramekins from the oven, remove the foil, give the apples barely a stir with a fork and press the top into the juices.

For the topping: Whisk together the flour, baking powder, salt and cream. Work the dough with your fingers as if you were working butter into pie dough to make a moist, slightly flattened, chunks of dough.

Top each ramekin with dough, dividing evenly. Sprinkle each with ½ teaspoon of remaining sugar. Bake until the topping is browned and crisp – 12 to 15 minutes. Let cool slightly, top with ice cream and serve.