

Apple Walnut Cobbler

Ingredients:

1½ cup Sugar
½ tbsp Cinnamon
¾ cup chopped walnut
4 cups sliced apples
1¼ cup shortening (melted Crisco)
1 cup flour
1 tbsp baking powder
¼ tsp salt
1 cup butter
1 large egg beaten
½ cup milk.
1 cop of raisins.



Directions:

Mix half cup sugar, cinnamon, and half of the walnuts

Place the apples on a greased eight-inch square pan I use a 9x9" pan

Mix the sugar, flour, salt, and a baking powder

Combine milk, eggs butter mix until smooth

Sprinkle on the sugar the apples, add the remaining nuts

Bake for fifty-five minutes at 325 F°

Topped with raisins.



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