

The Original
MASON CASH[®]
Est. England 1800

Caramel Apple Cobbler

Ingredients

- 10 red apples, peel, cored and cut into chunks
- ½ cup heavy cream
- 1 ½ cup brown sugar
- ½ cup granulated sugar
- 6 oz. butter
- Vanilla extract
- 1 tsp salt
- 1 ½ cup all-purpose flour
- 1 cup toasted pecans



Method

Step 1 - In a saucepan, bring ¾ cup brown sugar, ½ cup granulated sugar, 1 oz. butter, vanilla and salt to a boil. Lower the heat and pour in the heavy cream. Whisk until smooth.

Step 2 - Simmer on a low heat for 3 minutes and pour over the apples

Step 3 - In a mixing bowl, combine the flour, remaining ¾ cup brown sugar, ¼ cup granulated sugar and cinnamon. Taking a few cubes of butter at a time rub into the flour mixture. Keep rubbing until the mixture resembles breadcrumbs.

Step 4 - Add half of the nuts to the flour mixture

Step 5 - Scatter the topping over the apples and bake for 1 hour, or until golden brown. Top with the remaining pecans.