

Apple Cranberry Cobbler



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Recipe by: Laura Vitale

Makes 5-6

Prep Time: minutes

Cook Time: minutes

Ingredients

- __ 2 large Apples, peeled, cored and cut into chunks
- __ 1 cup of Fresh Cranberries
- __ ½ cup of Granulated Sugar
- __ ¼ cup of Walnuts, Chopped
- __ ¼ cup of Raisins
- __ 2 Eggs
- __ ¾ cup of All Purpose Flour
- __ ½ cup of Unsalted Butter, Melted
- __ ¼ cup of Granulated sugar
- __ 1/8 tsp of Salt
- __ ½ tsp of Vanilla Extract
- __ 2 tsp of Orange Zest

1) Preheat your oven to 350 degrees. Spray 5 large or 6 small ramekins with non stick cooking spray and place them on a baking sheets, set them aside.

2) In a large bowl, toss together the first 5 ingredients and divide the mixture among the ramekins.

3) In the same bowl, whisk together the remaining ingredients. Divide the batter on top of each fruit filled ramekin making sure to level it out. Bake fore about 30 minutes or until golden and bubbly.

