



Apple Stack Cake Cobbler

Recipe courtesy of [The Hindman Settlement School](#)

Serves 8

Apple Filling

- 4 cups dried apples
- 4 cups apple cider
- 2 tsp cinnamon
- 1/8 tsp nutmeg
- 1 tbs freshly squeezed lemon juice
- 1/3 c. sugar
- Pinch of salt
- 2 cups, peeled, chopped fresh apples such as macintosh, fuji, honeycrisp or granny smith

Cobbler Batter

- 1/2 cup dark brown sugar
- 1/2 cup light brown sugar
- 1 egg at room temperature
- 1/4 cup sorghum
- 1.5 tsp vanilla extract
- 1/2 cup + 2 tbs cake flour
- 1.5 tbs baking powder
- 1/4 tsp baking soda
- 2 1/4 tsp cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground cardamom
- 1/4 tsp ground cloves
- 1/4 tsp salt
- 6 tbs unsalted butter, melted
- 1/3 cup buttermilk

Directions:

- Combine the first 7 apple filling ingredients in a large saucepan and bring to a boil over high heat. Reduce heat and simmer 25 minutes over medium-low heat. Stir occasionally and mash down apples with a potato masher or the back of a wooden spoon.
- Add the chopped fresh apples and stir to combine. Continue cooking for 25 minutes more, stirring and mashing to desired texture. If too much liquid is absorbed and apples are dry, add an additional cup of cider or water. Remove from heat and set aside to cool.
- Preheat the oven to 350°. While the apples are cooling make the cobbler batter. Add the following to the bowl of a stand mixer: dark brown sugar, light brown sugar, egg, sorghum and vanilla extract. Using the paddle attachment, mix at medium speed until well combined and smooth, about 6 minutes.
- In a separate bowl, whisk together the cake flour, baking powder, baking soda, cinnamon, ginger, cardamom, cloves and salt.
- With the stand mixer on low speed, add the dry ingredients to the wet ingredients in two additions, mixing until just combined.
- Add the buttermilk to the melted butter and slowly pour it into the mixer. Wipe down the sides of the mixer bowl and stir to make sure the cobbler batter is smooth and well blended.
- Divide apple filling into mini cast iron skillet for individual servings or into a greased cake pan for one large cobbler. Pour the cobbler batter over the apples. Bake for 25 minutes. Check batter for doneness, baking in additional 5 minute intervals until set in the center. Serve with powdered sugar and vanilla ice cream.