



Caramel Apple Campfire Cobbler

INGREDIENTS

- 3 cups frozen apple slices
- 2 tsp lemon juice
- 1/4 cup sugar
- 1/4 cup + 1/8 cup flour, divided
- 1/4 tsp cinnamon
- 2 Tbsp butter
- 1/4 cup caramel sauce
- 1 Tbsp brown sugar
- 1/4 teaspoon kosher salt
- 3 frozen biscuit dough balls

DIRECTIONS

1. Preheat grill, oven or outdoor fire to 350°F.
2. Combine apples, lemon juice, sugar, 1/4 cup flour and cinnamon in a small bowl; stir to combine, then set aside.
3. To create topping mixture, combine remaining 1/8 cup flour, butter, brown sugar, and salt in another small bowl, breaking down the butter to pebble-size pieces.
4. Spray cast-iron skillet with non-stick spray, then evenly spread apple mixture on the bottom of the skillet.
5. Drizzle with caramel sauce.
6. Cut biscuits in quarters and place evenly over apple and caramel mixture.
7. Sprinkle topping mixture over biscuits and filling.
8. Cook cobbler for 25-30 minutes. If cooking on a grill, leave over indirect heat and close the grill lid. If over a fire, cover the skillet with foil for 20 minutes and finish cooking uncovered for the last 5 - 10 minutes.
9. Enjoy!

