

Apple Cobbler



Brown butter and vanilla bean add complexity to the apple filling in this rich cobbler.

Prep: 40 mins

Servings: 10

Total: 2 hrs

Ingredients

- ☐ 1 1/2 sticks unsalted butter (3/4 cup), 1/2 stick cut into large pieces, remaining 1 stick cold and cut into small pieces
- ☐ 3 pounds Granny Smith apples (6 to 7), peeled, cored, and cut into eighths
- ☐ 1 tablespoon fresh lemon juice
- ☐ 2 1/4 cup all-purpose flour, divided
- ☐ Coarse salt
- ☐ 1/2 cup plus 1 tablespoon granulated sugar, divided
- ☐ 1/2 cup packed light-brown sugar
- ☐ 1 vanilla bean, seeds scraped
- ☐ 2 teaspoons baking powder
- ☐ 1 cup plus 2 tablespoons heavy cream, plus more for brushing
- ☐ Sanding sugar, for sprinkling

Directions

Preheat oven to 375 degrees. Melt 1/2 stick butter in a small saucepan over medium-low heat and cook, swirling pan occasionally, until butter is golden brown and fragrant, about 8 minutes; let cool. Toss together apples and lemon juice in a large bowl. Combine 1/4 cup flour, 1/2 teaspoon salt, 1/3 cup granulated sugar, brown sugar, and vanilla-bean seeds in another bowl, breaking up clumps and combining with a fork or fingers. Add browned butter to apples. Stir in flour mixture.

Transfer apple mixture to a 9-by-13-inch baking dish, cover tightly with parchment-lined foil. Place a parchment-lined baking sheet on bottom rack of oven to catch juices. Bake apples on middle rack directly over the baking sheet, 10 minutes. Remove and discard parchment-lined foil.

Whisk remaining 2 cups flour, baking powder, 1/2 teaspoon salt, and remaining 1/4 cup granulated sugar in a medium bowl. Cut remaining 1 stick butter into flour mixture using a pastry blender or 2 knives to form clumps that are no larger than small peas. Add cream to flour mixture; stir until a soft, sticky dough forms. Divide dough in half and brush with sanding sugar.

Return cobbler to oven on middle rack directly over the baking sheet. Bake 15 minutes. If topping is browning too quickly, cover loosely with foil.



