

Easy Apple Cobbler

1 Tbsp butter

1 1/2 cup Bisquick baking mix

2/3 cup white sugar

1/2 cup whole milk

3/4 cup packed brown sugar

1 tsp ground cinnamon

1/2 tsp ground nutmeg, optional

2 large Granny Smith or other tart apples, peeled and chopped*

1 cup boiling water or tart apple juice or a mixture of 1/2 cup each

*If the apples lack tartness sprinkle with 1 or 2 tablespoons of lemon juice and toss or stir to distribute over all the chopped apple pieces.

Preheat oven to 350 F. As the oven is warming add butter to an 8" or 9" square pan and place the pan in the oven to melt the butter. Watch carefully! as you want the butter to melt not brown. Remove the pan as soon as the butter melts.

Combine baking mix and sugar by whisking. Add in the milk and mix well. Pour and spread into the bottom of your square buttery pan.

Top this with the chopped apples, sprinkling them evenly over the batter; do **not** stir.

Mix the brown sugar, cinnamon, and nutmeg together with a whisk and sprinkle evenly over the apples; do **not** stir.

Pour the hot water/juice evenly over the topping; again do **not** stir.

Bake at 350 F for 1 hour.

Let cool. Serve and enjoy with ice cream or a dollop of whipped cream.