

DESSERT

SLOW COOKER OATMEAL APPLE COBBLER

Wondering how to make apple cobbler? Fall in love with apple cobbler all over again with this easy slow cooker recipe. Load apple slices into the cooker to soak up cinnamon and brown sugar, creating a warm, tender filling. Top with baking mix, oats, sugar, cinnamon, and butter to create an irresistible cobbler topping. This spotlight on peak-of-season fruit is (dare we say) as good, if not better than its oven-baked cousin.

15m	3hr	366	11
PREP TIME	COOK TIME	CALORIES	INGREDIENTS

INGREDIENTS 10 Servings

Apple Filling

5 medium Gala apples, peeled, cored and thinly sliced

1 cup firmly packed brown sugar

1/4 cup all-purpose baking mix, such as Bisquick®

1 teaspoon **McCormick® Ground Cinnamon**

Oatmeal Cobbler Topping

1 cup all-purpose baking mix, such as Bisquick®

1/2 cup quick cooking oats

1/2 cup firmly packed brown sugar

1/3 cup granulated sugar

1/2 teaspoon **McCormick® Ground Cinnamon**

1/4 teaspoon salt

1/2 cup (1 stick) cold butter, cut into pieces

INSTRUCTIONS

- 1** Spray inside of slow cooker with no stick cooking spray. For the Apple Filling, toss apple slices, brown sugar, baking mix and cinnamon in large bowl. Place in slow cooker.
- 2** For the Cobbler Topping, mix all ingredients, except butter, in medium bowl. Cut in butter with fork until crumbly. Sprinkle over Apple Filling. Cover.
- 3** Cook 3 hours on HIGH.
- 4** **Serve this warm apple cobbler topped with a sweet Vanilla Bean Whipped Cream!** Simply beat 1 cup heavy cream, 1/4 cup confectioners' sugar, and 1 teaspoon McCormick® Vanilla Bean Paste in medium bowl with electric mixer on high speed until stiff peaks form. Cover and refrigerate until ready to serve.

NUTRITION INFORMATION

(per Serving)

Calories	366
Total Fat	10g
Cholesterol	24mg
Sodium	284mg
Carbohydrates	67g
Fiber	2g
Protein	2g