

How to Make Pennsylvania Dutch Apple Cobbler - A Simple, Comforting Dessert

This recipe stands out for several reasons:



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 6 cups of peeled and sliced apples (Granny Smith or Honeycrisp work well)
- 1 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon nutmeg
- 1 tablespoon lemon juice
- 1 cup all-purpose flour
- 1 cup milk
- 1/2 cup unsalted butter, melted
- 1 teaspoon baking powder
- 1/2 teaspoon salt

DIRECTIONS

1. Growing up in a small town in : Pennsylvania, the scent of freshly baked apple cobbler wafting through the air was a sure sign that fall had arrived. My grandmother would gather us around the kitchen table, her hands expertly mixing the ingredients while sharing stories of her childhood. This Pennsylvania Dutch Apple Cobbler is not just a dessert; it's a warm embrace of nostalgia that brings family and friends together.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-pennsylvania-dutch-apple-cobbler-a-simple-comforting-dessert/>