

Brown Sugar Pecan Apple Cobbler

Warm cinnamon apples under a buttery brown sugar and pecan crumble-style topping, with vanilla and nutmeg throughout.



PREP

15 minutes

COOK

45 minutes

TOTAL

1 hour 15 minutes

SERVES

6 servings

INGREDIENTS

4 cups peeled, cored apples sliced about 1/4 inch thick, such as Granny Smith or Honeycrisp
 1 cup packed brown sugar, divided
 1 cup all-purpose flour, spooned and leveled
 1 cup chopped pecans
 1 teaspoon ground cinnamon
 1/2 teaspoon ground nutmeg, divided
 1/2 cup unsalted butter, melted and cooled slightly, plus a little for greasing
 1 teaspoon vanilla extract
 1/4 teaspoon salt

DIRECTIONS

1. Prepare the oven and dish: Preheat the oven to 350 degrees F. Grease a 9-inch-square baking dish or a similar roughly 2- to 2 1/2-quart baking dish. Peel and core the apples, slice evenly about 1/4 inch thick, and measure 4 cups.
2. Season the apple filling: Toss the sliced apples with 1/2 cup brown sugar, the cinnamon, 1/4 teaspoon nutmeg, and the vanilla until evenly coated. Spread in the prepared dish, including any juices in the bowl.
3. Mix the pecan topping: In a separate bowl, stir together the flour, remaining 1/2 cup brown sugar, pecans, remaining 1/4 teaspoon nutmeg, and salt. Add the melted butter and mix with a fork until the dry ingredients are moistened and form coarse clumps. Let stand for a few minutes if the butter makes the mixture very soft. Do not taste the raw flour mixture.
4. Top and bake: Scatter the topping loosely and evenly over the apples without pressing it into a solid sheet. Bake for about 40 to 50 minutes, until the topping is golden, the fruit juices bubble near the center as well as the edges, and a thin knife slides easily into the apples. If the pecans brown before the fruit is tender, tent loosely with foil and continue baking.
5. Rest and serve: Let stand for about 15 minutes so the juices settle before scooping into bowls. Serve warm, plain or with vanilla ice cream or a little whipped cream. This is a moist apple dessert with a buttery crumble-style topping, not a fluffy cake-topped cobbler.

SWAPS & NOTES

Timing is approximate and includes a 15-minute rest. Apple variety, slice thickness, pan size, and oven performance affect the bake time.

This version uses a 9-inch-square dish for a fuller fruit layer. The original 9-by-13-inch pan makes a much thinner dessert; start checking after about 25 to 30 minutes and bake until the apples are tender.

The topping has no milk, eggs, or leavening, so it is a crumble-style cobbler rather than a fluffy cake or biscuit topping.

The vanilla goes into the apple filling. The full 1/2 teaspoon nutmeg is divided between filling and topping.

TIPS FOR SUCCESS

Slice the apples evenly so they soften at a similar rate.

Scatter the topping in loose clumps instead of packing it down.

Tent with foil if the pecans become dark before the apples are tender.

Allow the full resting time before serving; hot fruit juices are initially loose.

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

Original recipe: <https://chefmaniac.com/brown-sugar-pecan-apple-cobbler/>