



## CROCK POT APPLE COBLER

Chef@Market: Maggie Haren  
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**C**rockpots are invaluable tools for busy people and under-utilized. (Our **Pampered Chef** Vendor has crock pots!) You can make anything from a whole chicken dinner to a simple side dish. Even if you aren't busy, a crock pot can make things really easy to get something done with a minimum of effort! While we feel the squeeze of space at the market for a Chef's Kitchen Table, we'll share recipes for some crock pot creations that you can use and enjoy any time of the year!! **Stag Run Farms** is providing you with the last of this year's apple harvest today! Try this decadent recipe and enjoy for Christmas breakfast or dessert after dinner!

### Ingredients

- 6 cups peeled and sliced apples
- 1/2 cup packed brown sugar
- 1 teaspoon cinnamon, divided
- 1/4 teaspoon allspice
- 1 box yellow cake mix
- 8 tablespoons (1 stick) butter, melted

### Instructions

1. Spray your slow cooker insert with cooking spray.
2. Add apples to slow cooker.
3. Add brown sugar, 1/2 teaspoon cinnamon, and allspice. Stir.
4. Sprinkle cake mix on top of apples.
5. Sprinkle remaining cinnamon on top and drizzle evenly with butter.
6. Cover and cook on HIGH for 2 1/2 hours to 3 hours.

2 ½ to 3 hours on HIGH



**Maggie's Notes:** (Recipe above sourced on the internet.)

**The butter and the liquid that comes out of the apples as they cook, is all the liquid needed to form the dry cake mix into a delicious cobbler topping.**

- **Try this same recipe with pears or peaches.**
- **Try adding a tablespoon of fresh grated ginger to the apple mixture.**
- **Use a spice cake mix to add a whole new dimension of flavor! Just leave off the cinnamon in step 5.**
- **Add a cup of chopped walnuts or pecans or even flaked coconut (or all three) to the cake mix topping.**