Apple cobbler

Tart apple slices cooked with tapioca and baked under slices of dough rolled up with butter, sugar and cinnamon.

Makes
6 servings

Cooking time
10 to 15 minutes, then about 20 minutes
The apples boil gently for 10 to 15 minutes before the cobbler bakes for about 20.

Kind
Puddings

From
United States

Source
Apples in Appealing Ways (Home and Garden Bulletin No. 161), April 1969

Allergens

Contains
wheat (gluten): American biscuit mix
milk: milk, butter

Check the label for
barley (gluten): American biscuit mix
egg: American biscuit mix
soya: quick-cooking tapioca, American biscuit mix

Suits vegetarians.

Worked out from the ingredients as written. Products differ, so read their labels. How allergens are worked out

Ingredients

For the tapioca apples

- [ ] 135 g sugar
- [ ] 3 tablespoons quick-cooking tapioca
- [ ] ⅛ teaspoon salt
- [ ] 360 ml water
- [ ] 550 g tart apples, peeled and sliced

For the topping

- [ ] 80 ml milk
- [ ] 120 g American biscuit mix
- [ ] 2 tablespoons butter, melted
  In the source: “2 tablespoons butter or margarine, melted”
- [ ] 50 g sugar
- [ ] 1 teaspoon ground cinnamon

You will need

- a large saucepan with a lid
- a square tin, 23 cm across

Method

For the tapioca apples

1. [ ] Mix the sugar, quick-cooking tapioca, salt and water in a large saucepan. Let it stand while you prepare the tart apples.
2. [ ] Bring the tapioca mixture to a full boil, stirring to keep it from sticking.
3. [ ] Add the apples. Cover and boil gently for 10 to 15 minutes, until the apples are tender, stirring now and then to keep them from sticking.

For the cobbler

4 ☐ Pour the tapioca apples into the square tin.

5 ☐ Stir the milk into the American biscuit mix. Roll the dough into a rectangle of 15 cm by 25 cm.

6 ☐ Spread the dough with the butter and sprinkle it with the sugar and ground cinnamon. Roll it up as for a Swiss roll, starting from a short side.

7 ☐ Cut the roll into 12 slices, each 1.25 cm thick, and arrange them on the apples.

8 ☐ Bake at 220°C (200°C fan), gas mark 7 for about 20 minutes, until the slices of dough are browned.

Notes

- The tin, the rectangle of dough and the 12 slices are the source's for 6 servings.[1]
- In place of the tapioca apples the source allows one 560 g can of apple pie filling for each 6 servings.[1]
- The source makes its dough from biscuit mix. Family Fare, another bulletin of the same department, tops its cherry cobbler either with a packaged biscuit mix or with half of its sweet biscuit dough; the whole of that dough is 250 g flour, 1 tablespoon of baking powder, 1 teaspoon of salt, 1 tablespoon of sugar, 55 g butter or margarine and 160 ml milk.[2]

The apples

The tapioca apples under the topping ask for tart apples, pared and sliced. A caption in the source says that Jonathan, "one of many popular varieties that can liven up your general cooking", gives this cobbler a flavour boost. Its table marks eleven varieties for general cooking and describes ten of them, Jonathan among them, as tart in some degree.[1]

Varieties the sources name:

Jonathan (North America) Cortland (North America) Grimes Golden (North America) McIntosh (North America) Northern Spy (North America) Rome Beauty (North America) Stayman (North America) Winesap (North America) Newtown Pippin (North America) York Imperial (North America)

This recipe

It follows Apples in Appealing Ways (Home and Garden Bulletin No. 161). The source uses American measures (cups, spoons, pints and pounds); the metric amounts are this site's conversions. This site has no kitchen and has not cooked the recipe.

What was changed: The source builds the cobbler on "1 recipe tapioca apples", a separate recipe printed just before it on the same page; we give the two together, the tapioca apples first. The source allows butter or margarine; we give butter. Its 9-inch square pan is our square tin and its jellyroll our Swiss roll, and where it bakes until the "biscuits" are browned we say the slices of dough. The metric quantities are our conversions of the source's cups: the weight of apples is that of the prepared slices, and the weight of biscuit mix rests on the United States Department of Agriculture's figure of 120 g for a cup of the dry mix.

How the recipes are chosen and converted

Sources

1. Apples in Appealing Ways (Home and Garden Bulletin No. 161) (https://www.gutenberg.org/ebooks/62284), Human Nutrition Research Division, Agricultural Research Service, United States Department of Agriculture; Project Gutenberg, April 1969.
2. Family Fare: Food Management and Recipes (Home and Garden Bulletin No. 1) (https://www.gutenberg.org/ebooks/72624), Human Nutrition Research Division and Consumer and Food Economics Research Division, Agricultural Research Service, United States Department of Agriculture; Project Gutenberg, Revised April 1968.
3. Dictionary of Americanisms: A Glossary of Words and Phrases Usually Regarded as Peculiar to the United States (second edition) (https://archive.org/details/dictionaryofamer00bartiala), John Russell Bartlett (Boston: Little, Brown and Company); Internet Archive, 1859.

From The World of Apples, apple.io/recipes/apple-cobbler/