

Apple-Almond Brandy Cobbler

Recipe By Esther Ottensoser



Cooking and Prep:  1
h 45 m

Serves:  18

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Sukkot

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

Maybe it's my childhood memories of visiting my Oma Carlebach, *shetichyeh*, and always receiving a marzipan treat years ago, but whatever the reason, marzipan has always been for me a delicacy. Try this variation of the popular apple cobbler with marzipan, a little brandy for a new twist, and topped with a caramel sauce. Served warm, it's the perfect dessert to be savored in your succah on a cool Succos night.

Ingredients (19)

Filling

- 2 tablespoons lemon juice
- 10 golden apples
- 2 tablespoons brown sugar
- 2 tablespoons granulated sugar
- 3 tablespoons Gefen Cornstarch

- 1 teaspoon cinnamon
- 1–2 tablespoons brandy
- 1 teaspoon **Gefen Vanilla Extract**

Crumb topping

- 2 and 1/4 cups sugar
- 1/2 cup margarine
- 1/2 cup oil
- 3 oz (85g) almond paste, crumbled
- 3 cups flour
- 2 teaspoons **Gefen Vanilla Extract**

Caramel Sauce

- 1 cup light brown sugar
 - 1/4 cup whipping cream
 - 2 tablespoons light Karo syrup
 - 1/4 cup margarine
 - 1/2 teaspoon **Gefen Vanilla Extract**
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Start Cooking

Filling

1. Preheat oven to 350°F (180°C).
2. Prepare a large bowl with water and add the lemon juice.
3. Peel, core, and halve the apples. Slice into quarter-inch thick slices and place in the bowl of water. Drain water, and toss apples with sugars, cornstarch, cinnamon, brandy, and vanilla extract.

Topping and Assembly

1. To prepare topping, place all topping ingredients in the bowl of the mixer. Mix until well combined.
2. Place half of the crumbs in a 10- x 15-inch (25- x 38-cm) pan or the bottoms of 20–24 4-oz. (110-g.) ramekins. Arrange apple slices on top. Sprinkle remaining crumbs over the apples.
3. Bake 45 minutes to 1 hour.

Caramel Sauce

1. Place all ingredients for the caramel sauce into a small saucepan. Cook over low flame, stirring frequently, until sauce begins to thicken.

To Serve

1. To serve, scoop cobbler into glass dessert cups. Drizzle with warm caramel.
2. I prefer to chill the cobbler and drizzle with warm caramel just before serving. You can serve it warm as well.

Note:

If you want to prepare this cobbler in advance, freeze it before baking. Remove from freezer, allow to thaw, and then bake.