

# GUILT FREE APPLE COBBLER

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## INGREDIENTS

8-10 Fuji apples  
1 Lemon  
3 Tbsp Organic Butter  
1 ½ tsp Cinnamon  
¼ cup packed Brown Sugar

### Streusel Topping:

¾ cup packed Brown Sugar  
¾ cup Whole Wheat Flour  
1 ½ tsp Cinnamon  
5 tbsp Organic Butter



PREP: 20-25 MINUTES    BAKE: 35-40 MINUTES

## DIRECTIONS

- Peel and slice apples and set into a pan.
- Squeeze the juice of one lemon over the apples.
- Sprinkle brown sugar and cinnamon over the apples, then mix.
- Cube 3 tbsp of butter and distribute evenly over the top of the apples.
- In a separate bowl, mix together brown sugar, wheat flour, and cinnamon. Soften the 5 tbsp of butter, then incorporate sugar/flour mixture.
- Evenly distribute streusel over the apple mixture. Bake at 350 for 35-40 minutes, and enjoy!