

# "APPLE" COBBLER

*IF YOU DON'T TELL IT'S ZUCCHINI INSTEAD OF APPLE, THERE'S A GOOD CHANCE NO ONE WILL NOTICE.*

## INGREDIENTS

- 8 CUPS DESEEDED, PEELED, CHOPPED ZUCCHINI
- 2/3 CUP LEMON JUICE
- 1 CUP SUGAR
- 1 TSP GROUND CINNAMON
- 1/2 TSP NUTMEG
- 4 CUPS FLOUR
- 2 CUPS WHITE SUGAR
- 1 1/2 CUPS BUTTER, CHILLED
- 3/4 CUP GROUND OATS

## INSTRUCTIONS

SOAK ZUCCHINI IN LEMON JUICE IN THE REFRIGERATOR AT LEAST 1 HR (OVERNIGHT IS EVEN BETTER).

IN A LARGE SAUCEPAN OVER MEDIUM HEAT, COOK ZUCCHINI/LEMON JUICE MIXTURE UNTIL TENDER (ABOUT 15-20 MINUTES). STIR IN 1 CUP SUGAR, 1 TSP CINNAMON AND NUTMEG AND COOK ONE MORE MINUTE. REMOVE FROM HEAT AND SET ASIDE.

PREHEAT OVEN TO 375.  
GREASE A 9X13" BAKING PAN.

COMBINE FLOUR, AND 2 CUPS OF SUGAR IN A LARGE BOWL. CUT IN BUTTER UNTIL MIXTURE RESEMBLES COARSE CRUMBS. STIR 1/2 CUP OF BUTTER MIXTURE INTO COOLED ZUCCHINI MIXTURE.

PRESS HALF OF THE REMAINING BUTTER MIXTURE INTO THE BOTTOM OF THE PREPARE PAN. SPREAD ZUCCHINI MIXTURE OVER TOP OF CRUST AND SPRINKLE REMAINING BUTTER MIXTURE OVER ZUCCHINI.

SPRINKLE MORE CINNAMON ON TOP OF CRUMBLE TOPPING.

BAKE 35-40 MINUTES OR UNTIL TOP IS GOLDEN BROWN.  
SERVE WARM OR COLD. WHIP CREAM OR VANILLA ICE CREAM ON TOP MAKES IT A PARTY.

Presented By: Angie Felton