

## Apple- Berry Cookie Cobbler

Susan Price, MG

Recipe in our Oct-Dec 2010 Newsletter

- 3 lbs. Granny Smith apples,  
peeled and sliced
- 1 16-oz. bag frozen berry  
medley, thawed
- 1 cup brown sugar
- 2 Tbs. all purpose flour
- 1-1/2 tsp. cinnamon, divided
- 1/2 tsp. allspice
- 2 Tbs. lemon juice
- 1 tube refrigerated sugar cookie  
dough
- 2 Tbs. granulated sugar



Preheat oven to 350°.

1. In a bowl, combine the berries, apples, brown sugar, flour, lemon juice, and 1 tsp. of the cinnamon. Mix well, then pour into an ungreased 9x13 pan.
2. Take the cookie dough a little at a time, flatten it, and lay it over the fruit, making a nice even layer.
3. Mix the remaining cinnamon and granulated sugar and sprinkle evenly over the cookie dough.
4. Bake in the oven for 35-45 minutes.
5. Let it rest, but serve warm with ice cream. So, so, easy, and it is really good too.