



## Apple Pear Cobbler with Coconut Rosemary Caramel

Makes one large cobbler, enough for 6-8 people

6 apples, peeled and thinly sliced\*

2 pears, peeled and thinly sliced or 2 more apples\*

½-¾ cup cane sugar

2 tablespoons lemon juice

2 teaspoons ground cinnamon

1 teaspoon ground ginger

¼ teaspoon salt

1 tablespoon olive oil or nondairy butter

3 tablespoons potato or corn starch

1 ½ cups full fat coconut milk (one 14 ounce can)

½ cup brown sugar

2 sprigs fresh rosemary

1 cup nondairy milk

1 teaspoon lemon juice or apple cider vinegar

2 ⅓ cups all-purpose flour

1 tablespoon baking powder

3 tablespoons cane sugar

3 tablespoons nondairy butter or coconut oil

½ cup chopped walnuts, optional

Warm your oven up to 375 degrees F.

For the cobbler: In a large bowl, toss together the sliced fruit, sugar, lemon juice, cinnamon, ginger, and salt. Grab a large 3 ½ quart oven safe braiser or fry pan and warm up the oil over a medium heat. Toss in the sliced fruit mixture and any juice in the bowl and cook until the apples start to soften up, about 5 minutes. At first this might look like too much fruit for your pan but once the apples start softening, they'll all squish down and it will be fine. Cobblers are supposed to be rustic so you can let the perfectionism take a night off on this one. Turn off the heat and sprinkle in the potato starch. Toss until it's all incorporated and let this chill out while you make the rest of the parts.

For the caramel: In a small saucepan, warm up the coconut milk, brown sugar, and rosemary over a medium high heat until it starts to simmer. Stir it occasionally, reduce the heat to medium low, and let gently simmer for 10 minutes to thicken up while you start the biscuit topping for the cobbler. Once the 10 minutes have passed, turn off the heat and fish out the rosemary sprigs. Their job is done.

For the biscuit topping: In a small cup pour together the milk and lemon juice and let it sit. In a large bowl, mix the flour, baking powder, sugar, and salt together. Cut the nondairy butter or coconut oil into the flour using your hands or a fork until it all looks kind of grainy and there are no large chunks left. Just smash around for a while and you'll be fine. Make a well in the center of the flour and pour in the milk mixture. Mix it together until it is almost all the way combined but stop short. You still gotta add the nuts if you're using them. Fold in the walnuts until they're just combined. Shape the dough into a ball in the bowl using your hands and then move it to your cutting board.

Pat down the dough into a large circle no more than 1 inch high. Take a sharp knife, biscuit cutter, or your favorite cookie cutter and cut up the dough into a lot of different shapes to throw on top of the fruit. Once you have your dough all sliced up however you like, it's time to assemble that cobbler. Remember: this is rustic and not a perfect dessert.

Press down the sautéed fruit so you have a nice thick fruit layer for the cobbler. I like to make it right in the pan I cooked all the fruit in but if you don't have anything that's oven safe, you can move it to a 9 by 13 baking pan now. Your call. Once your fruit is packed together, drizzle over half of the rosemary caramel mixture. Now grab all your biscuit topping pieces you cut out and place them all over the top of the cobbler. It's ok to leave some open spaces, I think it looks nice. Brush the biscuit topping with a little grape seed oil, olive oil, or almond milk, sprinkle a little extra sugar for looks and then stick that shit in the oven for 30-40 minutes or until the biscuits start to brown.

Let this cobbler cool for at least 30 minutes so that the filling has time to set before you serve it. Otherwise you'll have a lot of loose, juice fruit everywhere which really isn't that big of a fucking problem I guess. Serve warm with an extra drizzle of the caramel on top and maybe some vanilla ice cream.

\*You want to aim for around 10 cups of thinly sliced fruit.