

## Chutney-Style Apple Cobbler

This twist on a cobbler was served on Shemini Atzeret and was a zippy treat. I had omitted the dumplings when I made it, but I am sure they are a nice addition. Also, I substituted the vanilla yogurt for homemade whipped cream. However, either version is a real hit!

Recipe by S.A. Reade

1 lemon

3 lbs. cooking apples, cored, and thinly sliced

1 1/4 cups packed dark brown sugar

3 Tbsp. cornstarch

1/2 cup chopped dried apricots

1/4 cup dried cranberries

1 small jalapeno, seeded and finely chopped

1 tsp. pumpkin pie spice

2 cups all-purpose flour

1/4 cup granulated sugar

1 Tbsp. baking powder

1/2 cup butter

1 1/4 cups buttermilk

Vanilla yogurt

1. Preheat oven to 400 degrees Fahrenheit. Shred 1 teaspoon peel from lemon; set aside. In bowl squeeze 2 Tbsp. juice from lemon. Add apples; toss to coat.

2. In 4-to 6-quart Dutch oven stir together brown sugar and cornstarch. Stir in 2/3 cup water, apricots, cranberries, jalapeno, and pie spice. Cook and stir over medium heat until boiling. Cook and stir 1 minute more. Remove from heat; stir in apple mixture. Spoon evenly into a 3-quart rectangular baking dish.

3. In large bowl combine flour, granulated sugar, baking powder, 1 tsp. salt, and lemon peel. Cut in butter until pieces are pea size. Stir in buttermilk just until combined. Drop mixture into 12 mounds on top of fruit.

4. Bake 25 to 30 minutes or until top is golden and filling is bubbly. Cool on rack 30 minutes. Serve warm with yogurt or fresh whipping cream.

Makes 12 servings.

B'tayavon!