

Apple Cheddar Cornbread Cobbler

Serves 8-10

This is the perfect brunch dish...sweet and savory and fresh from the oven.

Ingredients

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| 2 Tbsp. | olive oil |
| 4 ea. | apples, peeled, cored, diced into eighths. |
| 2 ea. | yellow onions, medium, diced |
| ½ lb. | sharp white cheddar |
| 1½ cup | all-purpose flour |
| 1¼ cup | stone-ground cornmeal |
| 2 tsp. | baking powder |
| ¾ tsp, | baking soda |
| 2 tsp. | sugar |
| 2 tsp. | kosher salt |
| 3 ea. | eggs, large |
| 1½ cup | buttermilk |
| 6 Tbsp. | butter, melted and cooled |
| ¾ cup | sour cream |
| 1 Tbsp. | sage, finely chopped |

Method

Oven Temperature: 525-550 degrees

- **Flame Height: 3.2**
- Heat a 12-in. cast iron skillet **in the center** of the oven for 5 minutes.
- Add olive oil, and onions and place back **in the center**. Oven sauté by stirring occasionally for about 6 minutes or until softened.
- Add the apples to the pan and return to **the center** of the oven. Sauté with the onions for another 5 minutes or until beginning to soften.
- Remove from oven but leave contents in the pan.
- Grate 1 cup of the cheddar and reserve. Cut remaining cheese into ½-in. dice.
- In a large bowl, mix the flour, cornmeal, baking powder, baking soda, sugar, and salt.
- In another bowl, beat the eggs lightly. Stir in the buttermilk, butter, and sour cream. Gradually stir this mixture into the dry ingredients.
- Stir the diced cheese into the apple mixture. Pour the batter evenly over the top of the apple mixture. Sprinkle with sage and reserved grated cheddar.
- **Flame Height: 3.6**
- Loosely cover with foil and bake **just inside the doorway** for about 20-25 minutes, rotating halfway through the cooking time.
- Remove the foil and continue baking 4-5 more minutes or until the top is evenly browned and a toothpick comes out clean from the topping.

Use a good baking apple such as Golden Delicious. Look for Bob's Red Mill Cornmeal for great texture in this dish.

This is also great with breakfast sausage or any spicy sausage.



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