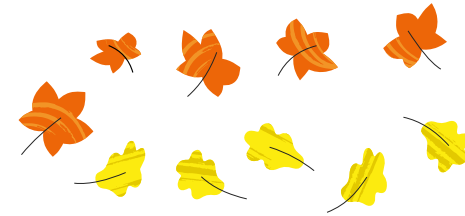





# Festive Apple-Cranberry Cobbler

with Whipped Cream

60 Minutes



-  Milk  
118 ml | 237 ml
-  Cream  
237 ml | 474 ml
-  Icing Sugar  
1/2 cup | 1/4 cup
-  Unsalted Butter  
56 1/2 g | 113 g
-  Breakfast Baking Mix  
150 g | 300 g
-  Gala Apple  
2 | 4
-  Whole Cranberries  
227 g | 454 g
-  Pumpkin Pie Spice Mix  
2 tsp | 4 tsp
-  All-Purpose Flour  
2 tbsp | 4 tbsp
-  White Sugar  
1/2 cup | 1 cup



If you ordered two of this meal kit, simply follow the 12-person instructions.

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



### Make whipped cream

- Before starting, preheat the oven to 375°F.
  - Wash and dry all produce.
- Add **cream** and **icing sugar** to a large bowl. Using a whisk or electric mixer, beat until stiff peaks form, 2-3 min. (**NOTE:** Beat 1-2 min with an electric mixer on high.) Place in the fridge.

2



### Prep and make filling

- Lightly grease an 8x8-inch baking dish (9x13-inch for 4 ppl) with **1 tsp** (2 tsp) **butter**. Set aside.
- Core, then cut **apples** into ½-inch pieces.
- Reserve **½ tbsp** (1 tbsp) **white sugar**.
- Add **apples, cranberries, remaining white sugar, pumpkin pie spice mix, ½ tsp** (¼ tsp) **salt** and **flour** to the prepared baking dish. Toss until well-combined, then smooth into an even layer.
- Set aside.

3



### Make topping

- Melt **5 tbsp** (10 tbsp) **butter** in a medium microwavable bowl, or in a small pot over low heat.
- Add **breakfast baking mix** and **5 tbsp** (10 tbsp) **milk** to the bowl with **melted butter**, then stir to combine.
- Drop heaping spoonfuls of **biscuit mixture** over the top of the **filling**, then smooth into an even layer.
- Sprinkle **reserved white sugar** over top.

4



### Bake

- Bake in the **middle** of the oven until **biscuit topping** is golden-brown and **fruit** is bubbling, 35-45 min.

5



### Finish and serve

- Remove **cobbler** from the oven, then transfer to a wire rack to cool slightly, 5 min.
- Divide **cobbler** between plates, then dollop **whipped cream** over top.