

Caramel-Applesauce Cobbler with Bourbon-Pecan Ice Cream

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Inspired by an applesauce pie with hard sauce that a Test Kitchen's staffer enjoyed at their grandmother's house as a child.

INGREDIENTS:

1/2 C butter or margarine
12 large Granny Smith apples, peeled/sliced
2 C sugar
2 TBS lemon juice
1 (15-ounce) package refrigerated piecrusts
Bourbon-Pecan Ice Cream

DIRECTIONS:

Melt butter in large Dutch oven over medium-high heat. Add apple, sugar + lemon juice – cook 20-25 minutes, stirring often, or till apple is caramel colored - spoon into shallow, greased 2-qt baking dish. Roll each piecrust to press out fold lines; cut into 1/2" strips. Arrange strips in lattice design over filling; fold edges under. Place remaining strips on baking sheet. Bake remaining strips at 425° F 8-10 minutes or till golden. Set aside to serve with cobbler. Bake cobbler 20-25 minutes at 425° F or till crust is golden. Serve warm with pastry strips + Bourbon-Pecan Ice Cream.

Yield: Makes 8 servings