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99
RECIPES & TIPS

TASTE

of the south

yummy
holiday desserts



FAMILY-FAVORITE
COCONUT CAKE

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SAVOR
brunswick stew

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\$4.99 US

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5 DELICIOUS *make-ahead*
& *slow-cooker* MEALS

apple-cranberry cobbler

Yield: 6 to 8 servings

Preparation: 15 minutes

Cook: 25 minutes

Bake: 35 minutes

Cool: 10 minutes

- 6 cups peeled, cored, and chopped Granny Smith apples
- 1½ cups firmly packed light brown sugar
- ½ cup apple cider
- ¼ cup plus 1 tablespoon butter, softened, divided
- 1 teaspoon apple-pie spice
- ½ teaspoon fresh lemon zest
- 1 (8-ounce) bag frozen cranberries, thawed
- 1¼ cups all-purpose flour, divided
- 1 cup sugar
- 1 large egg
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 tablespoon sanding sugar*

PREHEAT oven to 375°. Spray an 8-x-8-x-2-inch baking dish with cooking spray; set aside.

IN A LARGE STOCKPOT, combine apples, brown sugar, cider, 1 tablespoon butter, apple-pie spice, and lemon zest. Cook over medium-high heat, stirring frequently until apples are tender, approximately 25 minutes. Remove from heat and add cranberries. Sift ¼ cup flour over mixture, stirring to combine. Pour mixture into prepared pan. Set aside.

IN A MEDIUM BOWL, combine remaining 1 cup flour, remaining ¼ cup butter, sugar, egg, baking powder, and salt. Beat at medium speed with an electric mixer until smooth.

DROP batter by spoonfuls onto apple filling. Sprinkle with sanding sugar.

BAKE until topping is golden brown and filling is bubbly, approximately 35 minutes. Let cool for 10 minutes.

**Sanding sugar, or decorating sugar, has large crystals that reflect light, adding sparkle to all kinds of baked goods. It does not dissolve when heated. Sanding sugar can be purchased at specialty baking shops. If it is not available in your area, you can substitute granulated sugar.*

