

# Cast Iron Apple Cobbler

## Ingredients

### Filling

- 6 cups peeled, diced apples
- 3 Tbsp sugar
- 1 Tbsp cornstarch
- 1 tsp cinnamon
- 1/2 tsp lemon zest
- 2 Tbsp fresh lemon juice

### Topping

- 1/2 cup all-purpose flour
- 1/2 cup old fashioned oats
- 1/2 cup Splenda® brown sugar blend
- 2 Tbsp light buttery spread, melted
- 2 Tbsp canola oil
- 2 tsp cinnamon

## Directions

1. Preheat oven to 400 degrees F.
2. Combine apples, sugar, cornstarch, cinnamon, lemon zest, and lemon juice in a bowl. Spoon into 10-inch cast iron skillet.
3. To prepare the topping, combine the topping ingredients in a small bowl and toss with a fork until well blended. Sprinkle the topping over the apple mixture and bake for 40 minutes.

**Nutrition Facts:** Serving Size: 1/3 cup (makes 12 servings): Calories: 100; Total Fat: 3.5g; Sodium: 15 mg; Total Carbohydrates: 18g; Dietary Fiber: 1g; Added Sugars: 2g; Protein: 1g ; Vitamin D: 0mcg; Calcium: 10mg; Iron: 0mg; Potassium: 61mg

Recipe Credit: <http://www.diabetesforecast.org/2008/nov/recipes/cast-iron-apple-cobbler.html>