

# APPLE-VANILLA CREAM CHEESE COBLER

(Baked in a 14" D.O.)

## APPLE FILLING

8- medium apples; peeled and sliced  
2 1/4- cups sugar 6- tablespoons all purpose flour  
3/4- teaspoon salt  
2- teaspoons pure vanilla extract  
2- tablespoons melted butter  
1 1/2- teaspoons cinnamon  
3/4- teaspoons nutmeg  
1/2- cup cold water

## VANILLA CREAM CHEESE

12- ounces cream cheese  
1/4- cup milk  
1- cup powdered sugar  
1- tablespoon pure vanilla extract

## BATTER

3/4- cup egg substitute  
6- tablespoons melted butter  
2- cups all purpose flour  
2- cups sugar  
2- teaspoons baking powder  
1- teaspoon salt

## PREPARATION

Combine apple filling ingredients in a large bowl, stir until well mixed and set aside. Simmer/stir vanilla cream cheese ingredients in an 6" dutch oven until smooth and set aside.

Pour 2/3 of the apple filling into a well oiled cool 14" dutch oven. Pour vanilla cream cheese evenly over the apple filling.

Pour remaining apple filling over vanilla cream cheese. Prepare batter; mix egg substitute and butter in a separate bowl. Stir flour, sugar, baking powder, salt in a separate bowl and combine with wet ingredients.

Pour batter evenly over the remaining apple filling.

**BAKE** Place the cool 14" D.O. over 14 briquettes and place 24 briquettes on oven lid. Bake for 45 minutes with quarter rotations of oven and lid every 15 minutes.

Serve with Vanilla Ice Cream.