

The Best Cinnamon Maple Sourdough Apple Cobbler

Prep: 15 minutes • Cook: 25 minutes

Tender, cinnamon- and nutmeg-spiced apples are blanketed with a lightly tangy sourdough topping and sweetened naturally with maple for a cozy, fall-forward dessert. Warm, aromatic, and gently sweet, it's equally at home for breakfast or dessert.

Ingredients

- 7-10 medium apples (peeled and diced)
- 3 tablespoons butter
- 2 teaspoons cinnamon
- 1/4 teaspoon nutmeg
- 1/2 cup maple syrup
- 2 tablespoons all-purpose flour
- 1.5 cups sourdough starter
- 3 eggs
- 2 tablespoons maple syrup
- 2 teaspoons baking powder
- 3 tablespoons butter or neutral oil

Instructions

1. Preheat the oven to 400°F. Peel and dice 7–10 medium apples. Add the apples and 3 tablespoons butter to a cast iron skillet and cook over medium heat for about 10 minutes, stirring frequently.
2. In a separate bowl, whisk together the sourdough starter, eggs, maple syrup, baking powder, and butter (or neutral oil) to make the topping.
3. When the apples are cooked but not yet soft, add the maple syrup, flour, cinnamon, and nutmeg to the skillet and stir to combine.
4. Cook for an additional 2 minutes, until the apple juices and syrup have thickened.
5. Pour the sourdough topping evenly over the apples.
6. Bake for 20–25 minutes at 400°F, until the topping is set and lightly golden.
7. Serve warm.

Tags: Sourdough, Dessert, Apple, Fall, Skillet, Refined Sugar Free

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