

Kentucky Holiday Recipes

Apple Cobbler (Decca)

Biscuits

- 2 cups flour
- 2 teaspoon baking powder
- ½ teaspoon salt
- ¼ cup brown sugar
- 6 tablespoons butter, cold, cut into cubes
- ¾ cup cream

In a food processor, pulse flour, baking powder, salt and brown sugar until mixed. Add cold butter and pulse a few times to a coarse crumb. Add cream. Pulse to form dough. Roll onto a floured board to one-half-inch thick. Cut into two-inch squares. Freeze until ready to use.

Apple Goo

- 3 Golden Delicious apples
- ½ cup dried apple
- 1 teaspoon lemon juice
- 1 pinch salt
- 1 cup brown sugar
- 1 cup sugar
- 1 tablespoon applejack
- 1 teaspoon orange zest

In a heavy-bottomed pot on medium low, simmer all ingredients until soft and gooey, stirring occasionally. Purée. Set aside.

Cobbler

- 3 pounds (about 10 apples) Golden Delicious apples, peeled and roughly chopped
- 1 lemon, juiced
- 1 cup Apple Goo (see recipe)

- 2 tablespoons cornstarch
- 1 pinch salt
- 1 teaspoon orange zest
- 2 to 4 tablespoons cream
- 2 tablespoons Turbinado sugar
- Biscuits (see recipe)

Preheat oven to 375 degrees. In a large bowl, toss together the apples and lemon juice, one cup of Apple Goo, cornstarch, salt and orange zest. Pour into a 9-by-11-inch baking dish, pressing apples into pan to fill corners. Place biscuits on top of apples about an inch apart. Brush tops of biscuits with cream. Sprinkle with Turbinado sugar. Bake 25 to 30 minutes, or until apples are soft and gooey and cobbler to is golden brown.