

Jack Allen's Bourbon Pecan Apple Cobbler

Ingredients:

8-10 Granny Smith apples, peeled, cored & sliced into 1/4" pieces
3/4 cup brown Sugar
1 tsp Cinnamon
1/4 tsp Nutmeg
1 tsp Vanilla
2 tbsp Bourbon
1 cup Texas Pecans (halves or large pieces)

Method:

Preheat oven to 350 degrees and spray a 10- or 12" round cast-iron skillet with cooking spray (or rub with oil).
Toss apples with sugar, spices, vanilla and liquor.
Place apples in skillet, top evenly with pecans, and set aside.

Streusel Topping

Ingredients:

8 oz chilled Butter, cut into pieces
1 cup Sugar
1 cup brown Sugar
3 cups all-purpose Flour

Method:

In large bowl using two forks, mix and mash up the butter with sugars and flour until crumbly and loose.
Pour over apples.
Bake for approximately 45 minutes until evenly browned and serve warm, with vanilla ice cream.