

## Apple Cobbler GFCF

3 to 4 Apples cored and sliced  
enough to fill pan half full

1/4 cup GFCF margarine

1/4 cup brown sugar

### Topping Mix

3/4 cups of sugar

1 1/2 cups GF flour blend

1/2 Tablespoon Xanthum Gum

1/4 Cup Soy Milk powder

1/2 Tablespoon baking powder

1/2 Cup Vegetable shortening

1/2 Tablespoon Vanilla



Mix dry ingredients in food processor. Processor 15 seconds to mix. Add shortening and vanilla pulse until makes a coarse meal.

Put apples and 1/2 cup of water or apple juice in a 8X8 glass dish microwave on high for 5 minutes to soften. Top with topping mix. sprinkle brown sugar over topping. Dab with butter slices. Cook for 45 min at 375 or until done.