



Smoked Apple Cobbler with Tillamook® Ice Cream

Cobbler Filling Ingredients

- 6 medium Granny Smith apples, peeled, cored, and sliced
- 1 Cup, Apple juice
- ½ Cup, Brown sugar
- 1 Tbsp, Cornstarch
- 1 Tbsp, Lime juice
- 1 Tbsp, Pineapple rum
- 1 Tsp, Ground cloves
- 1/2 Tsp, All spice
- 1/8 Tsp, Kosher salt

Batter Ingredients

- 1 Cup, All-purpose flour
- 1 Cup, Granulated sugar
- 2 Tsp, Baking powder
- 1/4 Tsp, Salt
- 3/4 Cup, Whole milk
- 5 Tbsp, Unsalted butter, melted
- 1/8 Tsp, Cinnamon-Sugar Mixture (for topping)
- 1 half-pint of Tillamook® Salty Caramel Pretzel Ice Cream (for topping)

1. Heat your smoker to 350 degrees.
2. In a medium saucepan, add apple juice, apples, brown sugar, cornstarch, lime juice, rum, cloves, all spice and kosher salt. Mix and place on the smoker for 20-25 minutes allowing ingredients to combine and apples to soften.
3. Remove saucepan from the smoker and cool the mixture for 10 minutes.
4. Mix all the ingredients for the batter with a large whisk and set to the side.
5. Grease a large 9x13 glass baking dish, and add the apple mixture, smoothing it out in the baking dish.
6. Pour the batter over top and place the baking dish into the smoker for 45 minutes.
7. Remove the baking dish and allow cobbler to cool for 20 minutes before serving with Tillamook® Salty Caramel Pretzel Ice Cream.