

Apple And Raspberry Cobbler



Take it from us: one of the best ways to enjoy fresh fruit is baked into a dessert. Our Apple and Raspberry Cobbler is no exception. Wrapped in a golden pastry crust and bursting with juicy flavor, there's no telling how long this treat will last once your family has a taste. The NESCO 6 Qt. Roaster Oven makes every step easy with its preheated cookwell and lift-out handles. Serve up summertime sweetness.

Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

- 1 (9") pastry crust
- 1 large egg yolk
- 1 Tbsp water
- 8 large baking apples, peeled, cored, thickly sliced

1 pint fresh raspberries, rinsed
1/2 cup sugar
1 tsp pumpkin pie spice

Instructions:

1. Remove cookwell; cover heatwell. Preheat **NESCO® Roaster Oven** to 375° F.
2. Using a rolling pin, roll out dough on lightly floured surface to form an 11 x 7½;" rectangle. Pat dough into bottom of cookwell.
3. Combine egg yolk and water in small bowl; whisk until blended. Brush over pastry. Set cookwell in preheated heatwell.
4. Cover and bake 12 to 15 minutes or until dough begins to set.
5. Layer apples and raspberries over dough; sprinkle on sugar and spice. Cover and bake 30 to 40 minutes or until apples are tender. Serve hot. Serves 4 to 6.