

Snickerdoodle Apple Cobbler

<https://butterwithasideofbread.com/snickerdoodleapple-cobbler/>

- ½ cup softened butter
- ½ cup shortening
- 1-1/2 cups sugar
- 2 eggs
- 1 Tbsp vanilla
- 2-3/4 cup flour
- 2 tsp cream of tartar
- 1 tsp baking soda
- ½ tsp salt
- Cinnamon-sugar mixture: ½ cup sugar + 2
- Tbsp cinnamon
- 2 20-oz cans apple pie filling
- Caramel sauce for topping

1. Preheat oven to 375 degrees F. Spray a 9x13 glass pan with non-stick cooking spray.

2. Cream together butter, shortening, 1-1/2 cups sugar, eggs, and vanilla. Blend in the flour, cream of tartar, baking soda, and salt.

3. Take two-thirds of the snickerdoodle dough and press it flat into the bottom of the 9x13 pan, pressing against the edges so that they rise just a bit around the sides of the pan. Sprinkle half the cinnamon sugar mixture on top of the dough. Spread both cans of apple pie filling over the dough, making sure it extends to all sides. Take the remaining cookie dough and crumble it with your fingers, covering the top of the apple pie filling. Sprinkle the remaining cinnamon sugar mixture on top.

4. Cover cobbler with foil. Bake at 375 degrees F for 40 minutes on the middle rack of the oven. Remove foil and bake another 10 minutes.

5. Let cool for 10 minutes and serve, topped with caramel sauce if desired (or a scoop of ice cream and then caramel sauce.)