

DESSERTS

Michelle Obama's Apple Cobbler

This White House-worthy apple cobbler is sure to please even the most presidential tastes.

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★★★☆☆

2.98 avg. rating (59% score) - 44 votes



Photo: Lisa Ghenne

Michelle Obama's Apple Cobbler

"I've been making this cobbler for a long time, so I usually just eyeball how much needs to go in. People might want more or less sugar, but this is how our family and friends like it. This recipe makes one cobbler, which is like a double pie." – Michelle Obama

On December 14, 2007, this recipe was prepared by culinary students at Southern New Hampshire University and tasted by a panel of esteemed judges as a part of the **Yankee Magazine Cookie Primary** to determine, along with our online poll, the ultimate winner — Bill Richardson's Biscochitos!

Filling:

Ingredients

- 8 Granny Smith apples, peeled and sliced [or a bag of frozen peeled apples]
- 1-1/2 to 2 cups of brown sugar
- 1-1/2 teaspoons cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1/4 cup white flour

Instructions

Mix these ingredients together in a bowl and let it sit in the refrigerator overnight so the spice goes all the way through the apples.

Crust:

Ingredients

- 3 sheets refrigerated pie crust
- 1 stick of butter

Instructions

Preheat oven at 325 degrees. Butter and flour the bottom of a large baking dish. Roll out three pie crusts real thin -- as thin as possible. Layer the bottom of the pan with 1-1/2 of the pie crusts and prick a few holes in it. Pour the apples with the liquid into the pie pan. Dot 3/4 of a stick of butter around the apples. Use the final 1-1/2 pie crusts to cover the apple mixture entirely (let the pie crust overlap the pan). Pinch the edges of the dough around the sides of the pan so the mixture is completely covered.

Melt final 1/4 stick of butter and brush all over top of crust.

Reduce the oven temperature to 300 degrees. Bake at 300 for up to 3 hours -- that's

what makes the crust flaky, like Barack likes it. Put the cobbler in the oven and go for a walk, go to the store, or do whatever you have to do around the house. Start looking at the cobbler after two and a half hours so it doesn't burn. Serve anytime.



Comments

debby February 14, 2016

this recipe is the closest to what m husbands mother made for him back “in the day” back in the 50’s
Reply

Trish July 26, 2015

I have made this twice now and just love this recipe. I do lattice for the top. The apples melt in your mouth. I need some vanilla ice cream next time.
Reply

Aimee June 18, 2015

Hi Bobbie. We used a deep-dish pie dish (or quiche dish): <http://www.yankeemagazine.com/new-england-traditions/michelle-obamas-apple-cobbler>
Reply

Bobbie June 16, 2015

What size baking dish/pan did everyone use or recommend? Thanks!
Reply

Jaye June 28, 2014

I think I may use white sugar I like seeing my apples all bright in color and not brown & drab. It makes them look old and mushy. But I would definitely use the same amount of everything. I love refrigerated pie crusts.... And I'm glad she does too. No more time consuming agony in the kitchen.
Reply

Carolyn January 19, 2014

i made this cobnler for Chritmas and everyone loved it. Took a long time but I did about 4 other things while it was cooking. To get more juice add more sugar and a couple of apples extra. When I make an apple pie I always have to pre cook the apples to make sure they bake well. The apples were done. I used McIntosh apples because I'm not fond of granny smith. I made my crust which took extra time, it was well worth it. My son loved it and he doesn't like apple pie.
Reply

vincent November 7, 2013

3 hours isn't to long ? and shouldn't a cobbler have more juice ? I thought a cobbler should be a little runny. This looks more like an apple pie recipe.
Reply

ann July 5, 2009

I made this recipe yesterday with 1-1/2 cups packed sugar, not too sweet at all, everyone at my dinner wanted more. Will need to make 2 next time. Great taste and very simple!
Reply

Denise December 14, 2008

That was the best Apple Cobbler I have EVER had in my 46 years. The Cobbler was not too sweet. I made the Cobbler on Monday evening, and it was gone by Tuesday morning. My family truly enjoyed this recipe. I will definitely make it again.
Reply

Anonymous November 18, 2008

Yummy!!! So easy, serve warm with ice cream. Will make again and again.
Reply

Patti October 12, 2008

Too sweet.