

October 2006    Pastoral Action Team Recipes

### **Apple Cobbler**

*1 cup self- rising flour  
1 cup milk  
1 cup sugar  
1 t. vanilla  
3 cups prepared apples  
1 stick real butter*

*Melt butter and pour in bottom of baking dish. Whisk together flour, milk, sugar and vanilla-pour into baking dish. Peel and slice apples. In a bowl sprinkle with the following: sugar, allspice, cinnamon and nutmeg. (A little salt may be added). Spoon apples over batter. Bake at 450 degrees for thirty minutes. Cover with aluminum foil for first 15 minutes and uncover for last 15 minutes. Ovens vary - you may wish to cook at 425 degrees.*

### **Cheese and Broccoli Topped Baked Potatoes**

*Large baking potatoes  
Prepared cheese sauce  
Lightly cooked broccoli*

*Cook potatoes in high heat oven (400 degrees) about 45 min. or until soft to the touch. Slice in half and let cool slightly, Carefully blend sauce and broccoli. Lightly squeeze potatoes to open and pour cheese mixture over. Spices may be used if cheese is very mild.*