**Apple Cobbler**

**Filling**

4 large tart cooking apples, peeled, cored, sliced 1/4-inch

¼ cup granulated sugar

2 Tbsp. brown sugar

1/4 teaspoon ground cinnamon

2 Tbsp. cornstarch

**Topping**

¼ tsp. cinnamon

1 cups all-purpose flour

1 cups sugar

1 egg

1 teaspoons baking powder

1/2 teaspoon salt

1/3 cup butter, melted

Heat oven to 350°F.

**Filling**

Place sliced apples in a greased 8x8 inch baking dish. Mix together the granulated sugar, brown sugar, cinnamon, and cornstarch. Pour over the apples, and toss to combine.

**Topping and Assembly**

Combine remaining cinnamon, flour, sugar, egg, baking powder and salt in bowl; mix until mixture resembles coarse crumbs. Sprinkle over apples. Pour melted butter over topping. Bake 45-55 minutes or until lightly browned and apples are tender.