Caramel Apple Cobbler-Crisp

NIBBLEDISH CONTRIBUTOR

Ingredients

8 cups sliced and peeled apples
1 cup caramel sauce
2 cups oatmeal
6 Tablespoons butter, melted
1 cup brown sugar
2 teaspoons Cinnamon
pie pastry for 2 pies
flour

Instructions

This is a combo of my favorite dessert and my husbands. He likes apple crisp and I prefer apple cobbler. It's great warm, with a dollop of whipped cream or a scoop of vanilla ice-cream.

Toss the apples with some flour and cinnamon, set aside.

Roll out the pie pastry to fit a 9in x 13in baking pan.

Spread apples over crust.

Combine oatmeal, melted butter, brown sugar, and a few Tablespoons of flour. Sprinkle over apples.

Bake at 350F until the apples are tender and the topping is crispy (30-45 minutes)

Drizzle caramel sauce over the top as soon as you take it out of the oven.