

Good Eats *Recipes*

Apple Biscuit Cobbler

What You Need:

2 packages (8 oz each) refrigerator biscuits, separated & quartered

1/2 jar GOOD EATS Caramel Apple Pie Filling

1/3 cup brown sugar

1/2 teaspoon cinnamon

1/3 cup melted butter

Directions:

mix together brown sugar, cinnamon and melted butter (mixture will be lumpy). Grease a 3.5-5 quart slow cooker, then layer one package biscuits, half the sugar mixture, then half the pie filling. Add the second package of biscuits, cover with remaining sugar mixture and top with remaining half of pie filling. Cover and cook on high heat 2.5-3 hours or until biscuits are done in the center.