

CopyCat P.F. Chang's Apple Chai Cobbler

Ingredients

5 c . Diced McIntosh Apples, peeled, cored (approx. 4 medium)
2 tablespoon . Granulated Sugar
 $\frac{1}{4}$ teaspoon . Ground Cardamom
 $\frac{1}{4}$ teaspoon . Ground Allspice
1 teaspoon . Ground Cinnamon
 $\frac{1}{2}$ teaspoon . Ground Cloves
1 teaspoon . Ground Ginger
1 tablespoon . Butter, cut into small pieces

Topping:

$\frac{1}{2}$ c . Light Brown Sugar
 $\frac{1}{2}$ c . Oats
 $\frac{1}{2}$ c . All Purpose Flour
 $\frac{1}{2}$ c . Shredded Coconut
3 tablespoon . Melted Butter

Directions

Preheat oven to 375 degrees F.

Combine all of the filing ingredients together in a bowl; mix well. Place the mixture in an oven safe dish.

In a separate bowl, combine all of the topping ingredients; mix well. Place the crumbs on top of the apple mixture.

Bake for 35-40 minutes or until the apples have softened. (use the tip of a sharp knife and if it comes out smoothly with no resistance, the apples are done.). Serve alone or with ice cream.