

# 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.