

APPLE SONKER

Ingredients

4 pounds Honeycrisp or
Granny Smith Apples,
about 10 each

½ Cup Brown Sugar

¼ Cup Lemon Juice

¼ Cup White's Elixer
Cinnamon Simple Syrup

Soberdough Cinnful
Raisin Bread Mix

5 ounces Sparkling Water

¼ Cup Cornstarch

½ Cup cold GDG Apple
Cider

1 ½ Cups hot GDG Apple
Cider

2 Tablespoons Sugar + ½
teaspoon Cinnamon,
combined

Directions

Oven 375F

Peel Apples and cut off the core and then slice into ¼ inch pieces (see picture).

Pour Lemon Juice, Cinnamon Syrup and Brown Sugar over Apple slices and toss in a mixing bowl before setting aside.

In a small measuring jug combine cold Cider with Corn Starch. In a small saucepan heat 1 ½ Cups Apple Cider over medium heat and when ready add Starch & Cider slurry to cook into the sauce for final dish- this will be thick but will thin out when baking in the oven.

Whilst this cooks, weigh out 11 ounces of Soberdough bread mix and mix in 5 ounces Sparkling Water until combined.

To assemble: Grease a 2 quart baking dish. Pour hot sauce over marinated Apples and spoon into baking dish and even out.

Pour over bread mix and spread out.

Place a baking sheet on lowest rack to catch any spillage, and the Apple Sonker on middle rack.

Bake for 35 minutes, sprinkle over Cinnamon-Sugar mix, and then bake for a further 15-20 minutes.

Use a knife inserted in the middle to ensure filling is hot and crust has set- the blade should come out without any batter.