



Apple Cobbler in a Can

Prep 60 m | Cook 10 m | Ready in 1 h 15 m

Ingredients

- 6 small aluminium cans with lids
- 250 gram pastry cream
- 1 big apple chopped in cubes
- 100 gram sultana raisins
- 75 gram sugar
- 3 gram cinnamon
- 6 digestive biscuits crumbled

Directions

1. Pipe the pastry cream with a piping bag into the cans.
2. Mix apple cubes, raisins and sugar together and put on top of the pastry cream.
3. Cover with the biscuit crumbs.
4. Put the lid on it and close the can (there is a special too for that).
5. Open the lid a very little so that the hot air can escape.
6. Preheat an outdoor grill for medium high heat.
7. Place the cans on the grill and let them sit until the cream starts to boil and comes out of the can.
8. Take the cans out and open the lid half.
9. Serve with a small spoon.

