

Skillet Apple Crumble (dessert)

Prep Time: 20 mins. Cook Time: 40 mins. Serves: 12

Ingredients

Apple Filling

4-5 apples, peeled, cored and sliced (I use honey crisp)

1 T. fresh lemon juice

1/2 c. sugar

1 tsp. vanilla

2 T. cornstarch

1 1/2 tsp. apple pie spice

1 T. butter

Crumble Topping

1 c. flour

1/2 c. brown sugar, packed

1/2 c. sugar

1 tsp. vanilla

1 1/2 tsp. apple pie spice

1/2 c. butter, melted



Instructions

1. Heat oven to 375 degrees.

Apple Filling

2. In a large mixing bowl, toss apples, lemon juice, sugar, vanilla corn starch and apple pie spice together.

3. In a 10-inch cast iron skillet, melt **1 tablespoon** of butter over a medium heat, swirling it around to evenly coat the bottom and sides of the skillet.

4. Add the apple mixture and the juices to the skillet, then transfer to the oven and bake uncovered for 20 minutes until the apples are slightly softened.

Crumble Topping

5. While apples are baking, combine flour, brown sugar, sugar, and apple pie spice in a medium bowl. Add in melted butter and vanilla then mix with a fork until it forms a wet crumb mixture.

6. Remove skillet from oven and sprinkle crumb mixture over the apples.

7. Return the skillet to the oven and bake for 15 minutes until the top is lightly browned, then switch to broil for 5 mins to caramelize.

8. Remove from the oven and allow apple crumble to cool (about 15-20 minutes) before serving.

*Delicious with a scoop of vanilla ice cream and a drizzle of caramel.