



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

APPLE CRISP – cast iron skillet recipe

Preheat oven 375°F

1 cups old fashioned rolled oats
¾ all-purpose flour
1 cup packed light brown sugar
½ teaspoons cinnamon
½ teaspoon salt
½ cup butter, melted
1 Granny Smith apple, unpeeled – cored and sliced thin
2 MacIntosh apples, unpeeled – cored and sliced thin
2 tablespoons brown sugar

THE STEPS

- Place an oven rack in the bottom of your oven..
- Place an 8” cast iron skillet over medium heat
- Add butter and melt – remove from heat.
- Sprinkle melted butter with brown sugar, cinnamon, salt, flour and oats.
- Gently mix together until well combined. - it's a tight fit!
- Reserve 1 cup of the crumbs and set aside.
- Firmly press the remaining mixture into the bottom of the pan.
- Spread half of the apple slices evenly over the crust.
- Sprinkle the 2 tablespoons of brown sugar over the apples.
- Layer on the remaining apples.
- Crumble the reserved oat mixture over the apples.
- Bake for 30 - 40 minutes - until topping is golden brown.
- Cool then serve with sweetened whipped cream.

THE LOVE: I never peel my apples for apple crisp. The peels add flavour and texture but if you prefer a softer texture, peel away.