

From the kitchen of Chris Volmert

Author's favorite:

Skillet Apple Crisp

prep time: 25 minutes | total time: 65 minutes

servings: 4-6

INGREDIENTS

Apple Filling:

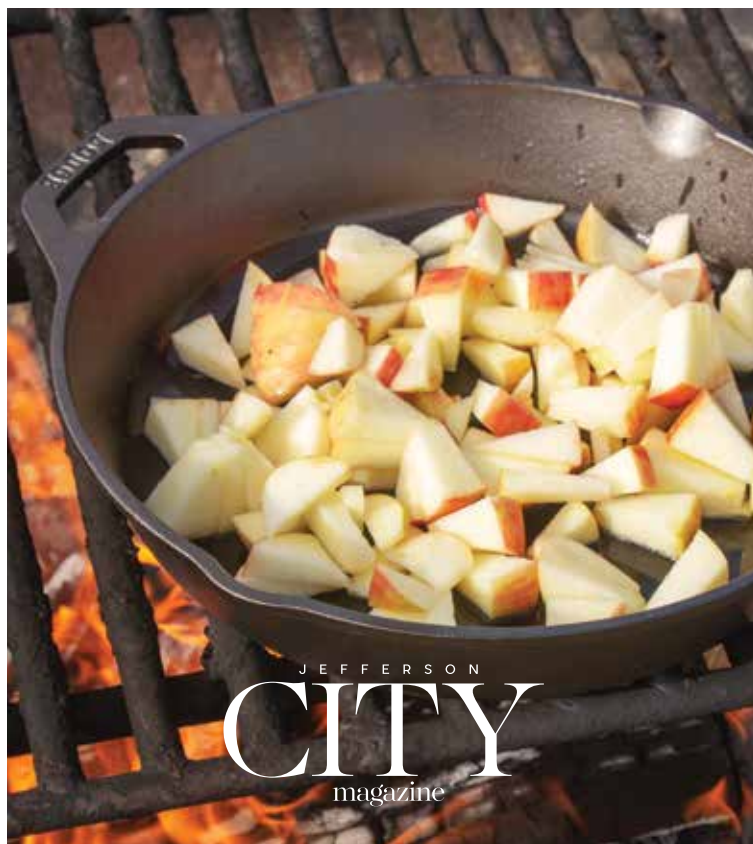
- 2 tablespoons of unsalted butter
- 5 gala or Fuji apples, peeled, cored, and sliced
- Pinch of kosher salt
- 2 tablespoons of dark brown sugar
- 2 tablespoons of corn starch
- 1 tablespoons of vanilla extract
- 1/2 lemon, juiced and zested

Crumb Topping:

- 3/4 cup of all-purpose flour
- 1/2 cup of dark brown sugar
- 1/4 cup of granulated sugar
- 1/2 teaspoon of ground cinnamon
- 1/2 teaspoon of ground nutmeg
- 1/4 teaspoon of kosher salt
- 4 ounces of unsalted butter

METHOD OF PREPARATION:

1. Preheat oven to 350 degrees.
2. In a medium bowl, mix flour, brown sugar, granulated sugar, cinnamon, nutmeg, and salt using a fork or pastry cutter.
3. Using a cheese grater, grate the butter into the flour mixture and mix until smooth. Set aside.
4. Place a cast iron skillet over medium heat and add butter.
5. Add apple slices and salt and cook for approximately 3 minutes.
6. Stir in brown sugar, corn starch, vanilla, lemon juice, and lemon zest.
7. Remove from heat.
8. Use the crumb topping to evenly cover the apple filling.
9. Cover with aluminum foil and bake for approximately 15 minutes.
10. Remove foil and bake an additional 20 to 30 minutes, or until golden brown and crisp.
11. Serve with whipped cream, caramel sauce, or Central Dairy vanilla ice cream.



JEFFERSON
CITY
magazine