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Caramel Apple Skillet Crisp

Serves 6

Ingredients

- 5 cups apples, peeled, cored and sliced
- 1 ½ cup brown sugar
- 1 ½ tsp cinnamon
- 3 tbsp butter
- ½ cup melted butter
- 1 cup flour

Method

1. Preheat oven to 375°.
2. In a medium sized mixing bowl coat apples with ½ cup brown sugar and ½ tsp cinnamon. Thinly slice 3 tbsp of butter and layer in the bottom of a 12 inch cast iron skillet. Pour the apples over the butter.
3. In another mixing bowl combine remaining sugar, cinnamon, flour and melted butter until a fully incorporated. Using your fingers crumble over the top of the apples.
4. Bake on the center rack for 1 hour or until bubbling. I think it goes without saying this should be served with vanilla ice cream.