

Cast Iron Peach Crisp

Link: <https://www.epicurious.com/recipes/food/views/iron-skillet-peach-crisp-56389711>

Star Rating: ★★★

Tags: #Dessert

Ingredients

- **Topping:**

- 1 cup all-purpose flour
- 2/3 cup (packed) light brown sugar
- 1/2 teaspoon kosher salt
- 1/2 cup (1 stick) chilled unsalted butter, cut into pieces

- **Assembly:**

- 1 1/2 cups pecans
- 2 tablespoons unsalted butter, room temperature
- 2 1/4 pounds peaches (about 7 medium), cut into 1/2" wedges
- 1/3 cup (packed) light brown sugar
- 1/4 cup granulated sugar
- 3 tablespoons fresh lemon juice
- 1/2 teaspoon garam masala
- 1/2 teaspoon kosher salt

Preparation

Topping

1. Whisk flour, brown sugar, and salt in a medium bowl. Rub in butter with your fingers until clumps form and no dry spots remain.

Assembly

1. Preheat oven to 350°F. Toast pecans on a rimmed baking sheet, tossing once, until slightly darkened in color, 8–10 minutes. Let cool, then coarsely chop.
2. Smear bottom and sides of a 10" cast-iron skillet with butter. Toss pecans, peaches, brown sugar, granulated sugar, lemon juice, garam masala, and salt in a large bowl to combine. Transfer to skillet and crumble topping, breaking up into large pieces, over filling.
3. Bake crisp until topping is golden brown and juices are thick and bubbling around the edges, 25–35 minutes.
- 4.

Two goals for the character

- One should be a goal the character has, one should be a goal you have for the character.

Two secrets about your character

- One should be a secret the character knows, one should be a secret that involves them but they are not aware of yet.

1. A really long paragraph. Aliquam tempus interdum magna ut sollicitudin. Pellentesque tempus rutrum metus, a dapibus enim vestibulum non. In hac habitasse platea dictumst. Nulla ultricies faucibus massa ac ultrices. Vivamus eget sapien id tellus lobortis accumsan. Nam in aliquam lacus. Quisque feugiat, libero ac tincidunt sodales, est nulla ultrices felis, vel congue ligula est at odio. Etiam vitae porta purus. In semper nunc ut enim dignissim vehicula. Nulla facilisi. Aliquam aliquam sem magna, in blandit augue tempus sed.

2.

Three people tied to your character

- Two should be friendly to the character, one should be antagonistic.

2. Crisp can be made 1 day ahead. Store lightly covered at room temperature.