

Skillet Apple Brownie



This is a warm, chewy apple dessert with a brownie-like texture. Served in a cast iron skillet, it's an impressive presentation, perfect for company. Serve with good quality vanilla ice cream.

Prep: 20 mins

Cook: 40 mins

Additional: 20 mins

Total: 1 hr 20 mins

Servings: 6

Yield: 6 servings



Ingredients

- 1 cup all-purpose flour
- ½ cup white sugar
- ½ cup brown sugar
- ¼ teaspoon salt
- 2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- ½ teaspoon ground cloves
- 2 eggs, lightly beaten
- 1 teaspoon vanilla extract
- ½ cup melted butter
- 2 cups apples - peeled, cored and chopped
- ½ cup chopped pecans
- 1 tablespoon butter

Directions

Step 1

Preheat an oven to 350 degrees F (175 degrees C). Place an 8- or 9-inch cast iron skillet into the oven to preheat. Whisk together the flour, white sugar, brown sugar, salt, cinnamon, nutmeg, and cloves in a bowl; set aside.

Step 2

Beat together the eggs, vanilla extract, and melted butter in a mixing bowl. Toss the apples and pecans in the flour mixture, then stir into the egg mixture until combined. Melt 1 tablespoon of butter in the preheated skillet, swirling to coat the pan.

Step 3

Pour the batter into the hot pan, and replace into the oven. Bake until the sides are dry and a toothpick inserted into the center of the brownie comes out clean, about 40 minutes. Cool in the skillet 20 minutes before removing and slicing.

Cook's Note

If you don't have a cast iron skillet, you can use a well-greased frying pan or other skillet with the non-metal parts wrapped in a double layer of tinfoil OR just use a regular casserole or brownie pan, just don't preheat glass or ceramic!!! When you add the batter it will shatter.

Nutrition Facts

Per Serving:

478 calories; protein 5.5g; carbohydrates 58.8g; fat 26g; cholesterol 107.8mg; sodium 249.4mg.