

SKILLET APPLE CRISP

Ingredients:

3/4 cup all-purpose flour
1/2 cup firmly packed light brown sugar
1/4 cup granulated sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon kosher salt
1 stick (8 tablespoons) unsalted butter
2 tablespoons unsalted butter
5 granny smith apples, peeled and sliced
pinch of kosher salt
2 tablespoons brown sugar
2 tablespoons cornstarch
1 tablespoon vanilla
juice of 1/2 lemon
vanilla ice cream, for serving



Directions:

Preheat the oven to 350 degrees F.

For the crumb topping: In the Bosch Universal Plus bowl, mix the flour, brown sugar, granulated sugar, cinnamon, nutmeg and salt using the cookie whisk or cookie paddles. Cut the butter into small pieces and gradually add it to the flour mixture until evenly mixed by jogging the machine several times. Set aside.

For the apple filling: In an 8-inch cast-iron skillet, heat the butter over medium heat. Add the apple slices and a pinch of salt and cook for 3 minutes. Stir in the brown sugar, cornstarch, vanilla and lemon juice.

Cover the apple filling in the skillet evenly with the crumb topping. Cover with foil and bake for 15 minutes. Remove the foil and bake until crisp and brown on top, an additional 20 to 30 minutes.

Serve with vanilla ice cream.