



Ingredients

CRUMP TOPPING:

- 1 cup flour
- 1/2 cup light brown sugar
- 1/4 cup sugar
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/4 tsp. kosher salt
- 1 stick butter (cut into small pieces)

FILLING:

- 2 TBSP unsalted butter
 - 5 apples (we used "the crisps" - 3 HONEYCRISP, 1 CANDY CRISP, 1 EVERCRISP), peeled and sliced
 - 2 TBSP brown sugar
 - 2 TBSP cornstarch
 - 1 TBSP vanilla
 - Juice of 1/2 a lemon
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SKILLET APPLE CRISP

Instructions

1. Preheat oven to 350 degrees. Place all crumb topping ingredients in the food processor and process until butter is incorporated.
2. In a 10" cast iron skillet, heat butter over medium heat. Add apple slices and cook for 5 minutes, stirring occasionally. Stir in brown sugar, corn starch, vanilla and lemon juice.
3. Top apples in the skillet with crumb topping, evenly. Sprinkle with additional cinnamon. Bake 35-40 minutes, until apples are tender.
4. Cool to room temp, and top with vanilla ice cream and caramel sauce.