

# Apple Pie in a Cast Iron Skillet

By Jane Shine



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### Ingredients -

- 3 - 4 pounds Granny Smith apples
- 1 teaspoon ground cinnamon
- 3/4 cup granulated sugar
- 1/2 cup butter
- 1 cup firmly packed light brown sugar
- 1 (14.1-oz.) package refrigerated pie crusts - ( 2 crusts) or 2 homemade
- 1 egg white (beaten)
- 2 tablespoons granulated sugar

### Directions -

1. Preheat oven to 350°.
2. Put butter in a 10" cast iron skillet. Put in the oven until the butter is melted. Add the brown sugar and stir completely. Place back in the oven while you prepare the apples.
3. Peel apples and cut into slices. Toss apples with cinnamon and 3/4 cup granulated sugar.
4. Remove from the oven (remember it is hot hot hot) and place 1 piecrust in the skillet over the brown sugar mixture. Spoon apple mixture over the piecrust, and top with the remaining piecrust. Seal the edges.
5. Brush the top of the piecrust with beaten egg white; sprinkle with 2 Tbsp. granulated sugar.
6. Cut 4 or 5 slits in the top for the steam to escape.
7. Bake at 350° for 1 hour to 1 hour and 10 minutes or until golden brown and bubbly. Cover with aluminum foil during last 10 minutes to prevent excessive browning if necessary. Cool on a wire rack 30 minutes before serving.

Serve with vanilla ice cream - anyone say homemade! And you have a hit.