



Cast Iron Apple Crumble

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by Tam McClure

For the filling:

6 apples
3 tablespoons butter
1/4 cup brown sugar
3/4 teaspoon cinnamon
1/4 teaspoon ground ginger dash
of salt

For the topping:

1 cup oats
2 tablespoons flour
5 tablespoons cold butter
1/3 cup brown sugar
dash of salt

Preheat oven to 350. Wash, peel, and thinly slice the apples. Place a 9-12 inch cast iron skillet over medium-low heat. Add butter to the pan and melt. Stir in the brown sugar, cinnamon, and salt until combined.

Add the apples to the pan and stir to coat. Cook over medium heat until just beginning to soften, about 5 minutes, stirring often. Remove from the heat.

Add all of the topping ingredients to a medium bowl and work together with a pastry cutter or add all of the ingredients to the bowl of a food processor and process for 30-60 seconds. Sprinkle topping evenly over apples.

Bake for 35-45 minutes, depending on the size of your pan, or until the apples are tender and cooked through.