



## Skillet Apple Crisp

### Ingredients

#### Apple Mixture

- 2 T butter
- 5 Granny Smith Apples, peeled and sliced
- pinch salt
- 2 T brown sugar
- 2 T cornstarch
- 1 T vanilla
- Juice of  $\frac{1}{2}$  lemon

#### Topping

- $\frac{3}{4}$  cup flour
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{2}$  cup rolled oats
- $\frac{1}{4}$  cup sugar
- $\frac{1}{2}$  t cinnamon
- $\frac{1}{2}$  t nutmeg
- $\frac{1}{4}$  t salt
- 1 stick butter

### Directions

- Combine all ingredients, except flour in a bowl and mix well
- In a skillet pan, melt the butter and add all other ingredients
- Cook over medium heat until it comes together nicely and smells slightly nutty
- Put aside to cool ( mixture will clump together)
- Melt 2 T butter in the same skillet
- Add the peeled and sliced apples, salt, brown sugar, cornstarch and vanilla
- Cook on medium low heat, stirring occasionally, until they are soft, about 7 minutes
- Once sauce has thickened, crumble oat mixture on top
- Put lid on and continue to cook for about 5 more minutes and serve