



Skillet Apple Pie

Author: Bob and Robin Young

Start to Finish Time: 1 hour 20 minutes

Preparation Time: 30 minutes

Categories: Desserts

Cooking Time: 30 minutes

Servings: 8

Description: Awesome and easy apple pie. Robin says this is the best apple pie ever! Let this pie rest for 20 minutes before serving.

Source: Adapted From: Trisha Yearwood

Ingredients - Pie

1/2 c Butter (1 stick),
unsalted

1 c Dark Brown Sugar

2 Pie Crusts, refrigerated
and rolled

1 21 oz can Apple Pie
Filling

1 8 oz jar Pears, home
canned and cut into
chunks

2 T Cinnamon Sugar

Ingredients - Cinnamon
Whipped Cream

2 c Whipping Cream,
chilled

1 t ground Cinnamon

4 T Sugar

Directions - Pie

(1) Pre-heat the oven to 400 degrees F

(2) Melt the butter in a 9-inch cast-iron skillet; set aside 1 Tablespoon of the melted butter for the top crust. Add the brown sugar to the melted butter and blend them together on medium heat, about 2 minutes. Remove from the heat and line the skillet with one of the pie crusts.

(3) Pour the apple pie filling over the crust and sprinkle with 1 T of the cinnamon sugar. Add the pear chunks.

(4) Use the second pie crust to cover the filling. Brush the top with the reserved melted butter and sprinkle the remaining 1 Tablespoon of cinnamon sugar on top.

(5) Cut vents. or use a fork, in the pie crust. Bake for 30 minutes.

Serve warm with a generous dollop of the Cinnamon Whipped Cream or just enjoy plain!!

Directions - Cinnamon Whipped Cream

(1) Chill a large metal mixing bowl and a wire beater attachment in the freezer for about 20 minutes.

(2) Pour the cream, cinnamon and sugar into the cold mixing bowl and beat until soft peaks form, 2 or 3 minutes. The mixture should hold its shape when dropped from a spoon. Don't overbeat or you will have sweetened butter!