



Skillet Apple Pie with Cinnamon Whipped Cream

Recipe courtesy of Trisha Yearwood



Total Time:
1 hr 5 min
Prep: 10 min
Inactive: 20 min
Cook: 35 min

Yield:
6 servings
Level:
Easy

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Ingredients

Skillet Apple Pie:

- ✓ 1/2 cup (1 stick) unsalted butter
- ✓ 1 cup light brown sugar
- ✓ 2 refrigerated rolled pie crusts, such as Pillsbury
- ✓ One 21-ounce can apple pie filling
- ✓ 2 tablespoons cinnamon sugar

Cinnamon Whipped Cream:

- ✓ 2 cups whipping cream, chilled
- ✓ 1 teaspoon ground cinnamon
- ✓ 4 tablespoons sugar

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Directions

For the skillet apple pie: Preheat the oven to 400 degrees F.

Melt the butter in a 9-inch cast-iron skillet; set aside 1 tablespoon of the melted butter for the top crust. To the melted butter, add the brown sugar and melt them together on medium heat, about 2 minutes. Remove from the heat and line the skillet with one of the pie crusts. Pour the apple pie filling over

the crust and sprinkle with 1 tablespoon of the cinnamon sugar. Use the second pie crust to cover the filling. Brush the top with the reserved melted butter, then evenly sprinkle the remaining 1 tablespoon cinnamon sugar on top. Cut vents in the middle of the pie. Bake for 30 minutes. Serve hot, topped with a generous dollop of cinnamon whipped cream.

For the cinnamon whipped cream: Chill a large metal mixing bowl and a wire beater attachment in the freezer for about 20 minutes. Pour the cream, cinnamon and sugar into the cold mixing bowl and beat until soft peaks form, 2 to 3 minutes; the mixture should hold its shape when dropped from a spoon. Don't overbeat or you'll have sweetened butter!

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