

Grandma39s Iron Skillet Apple Pie

Oscar · 28/09/2024

**Prep Time**

15 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

This threelayer cast iron apple pie is a Southern favorite

Ingredients

- - ½ cup butter - 1 cup brown sugar - 5 Granny Smith apples -- peeled
- cored
- quartered
- and thinly sliced - 3 (9 inch) refrigerated prerolled pie crusts - 1 cup white sugar
- divided - 2 teaspoons ground cinnamon
- divided - ¼ cup white sugar - 1 tablespoon butter
- cut into small chunks

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Place 1/2 cup butter into a 9-inch cast iron skillet; place the skillet in the preheated oven until butter is melted. Remove the skillet and sprinkle with brown sugar; return to the oven to heat while you prepare the apples. Remove the skillet from the oven; arrange 1 refrigerated pie crust on top of brown sugar. Top pie crust with 1/2 of the sliced apples. Sprinkle 1/2 cup of white sugar and 1 teaspoon of cinnamon on top. Place second pie crust over apples; top second crust with remaining apples and sprinkle with 1/2 cup sugar and 1 teaspoon cinnamon. Top with third crust; sprinkle with 1/4 cup sugar and dot with 1 tablespoon of butter. Cut 4 slits into the top crust for steam to escape. Bake in the preheated oven until the apples are tender and the crust is golden brown
2. about 45 minutes. Serve warm.