

# Southbury Farmers' Market Recipe

## Skillet Apple Crisp

- *6 large apples (2 - 1/2 lbs*
- *peeled, cored & sliced thinly*
- *1/2 lemon juiced*
- *2 cups rolled oats*
- *1 cup all-purpose flour*
- *2 cups packed brown sugar*
- *2 Tablespoons cinnamon*
- *1 stick butter melted*
- *large iron skillet*

Preheat grill. Combine the apples, water, and lemon juice add to a large Iron Skillet. In a bowl, combine the oats, flour, sugar, and cinnamon. Pour in the butter and stir to make a crumbly mixture. Spread the topping in an even layer over the apples and grill until apples are tender. Serve warm.

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