

Apple Tarte Tatin

10 inch cast iron skillet

8-10 granny smith apples, peeled, cored, and halved

1 ½ sticks salted butter or margarine

¾ cup granulated sugar or brown sugar (or a combination of both)

1 ½ t. cinnamon ✱

¼ t. nutmeg ✱

1 pie crust, rolled out to 1/8 inch thick

✱substitute cinnamon & nutmeg with 2 t. apple pie spice

Whipped Cream or Vanilla Ice Cream (optional)



Preheat oven to 400 F.

On low heat, melt butter, stir in spices and sugar. Place the apple pieces vertically in the pan, snaking in a circle along the edge. Keep repeating until the whole pan is full.

Over a medium-high flame, cook the apples for 20-25 minutes until the butter, sugar, and apples have created a golden brown caramel – carefully turn the apples half way through the cooking process,

Remove from heat and roll the chilled pie dough onto the dish, and roll the crust inside the edge of the pan.

Place tarte on a cookie sheet and place in the oven. Bake for about 20 minutes, or until the apples are bubbling & tender and the crust is golden brown. Bring to room temp and flip onto a serving dish.

Serve with Whipped Cream or Vanilla Ice Cream.