



Apple Skillet Pie

3 Granny Smith apples, peeled, cored and chopped
3 McIntosh apples, peeled, cored and chopped
1/3 c sugar
1/3 c dark brown sugar
1 T lemon juice
2 T butter
1/2 T cinnamon
1/4 t nutmeg
Pinch of ground cloves
1 all-butter double crust

In a medium sauce pan combine all the ingredients from the apples through the ground cloves. Cover and heat at medium temperature for about 5 to 8 minutes, or until the apples are softened. Strain the apples so that all the liquid is drained. Reserve the liquid.

Divide the bottom pie crust into two parts and roll out 2-eight inch circles. Add some of the pie filling to the center of each of the circles. Next divide the top crust into two parts and again roll out 2-eight inch circles.

Fill a small bowl with milk and using your fingers, smear some milk between the two pie crusts. Press down with your fingers, sealing the crust. Next use a pie cutter to make a nice edge on both pies. You should have approximately 2-six inch pies. Finally smear each pie top with some butter.

Heat a griddle pan on the stove, grease it with some additional butter. Add the pie crusts to the griddle. Heat until golden brown, about 5 to 8 minutes. Carefully flip the pies and heat for another 5 to 8 minutes or until both sides are completely golden brown. Remove from the griddle, slice and serve with vanilla ice cream. If desired use some of the reserved liquid from the apples to drizzle over the top.