

Easy Skillet Apple Pie

- 2 lb **Granny Smith apples**, peel
- 2 lb **Braeburn apples**, peel
- 1 tsp ground **cinnamon**
- 3/4 cup granulated **sugar**
- 1/2 cup **butter**
- 1 cup firmly packed **light brown sugar**
- 1 (14-oz) pkg refrigerated **pie crusts**
- 1 **egg white**
- 2 Tbsp granulated **sugar**



Cinnamon Whipped Cream:

- 2 cups whipping cream, chilled
- 1 tsp ground cinnamon
- 4 Tbsp sugar

Whip all ingredients in Power Chef until stiff peaks form.

1. Preheat oven to 350°.
2. Cut apples into 1/2" thick wedges. Toss with cinnamon and 3/4 cup sugar.
3. Melt butter in 11" Chef Series II Fry pan over medium heat; add brown sugar, and cook, stir constantly, 1-2 min to dissolve sugar.
4. Remove from heat, place 1 pie crust in skillet over sugar mixture. Spoon apple mixture over crust, top with remaining pie crust. Pinch edges together.
5. Whisk egg white until foamy with Power Chef and paddle. Brush top of crust with egg white; sprinkle with 2 Tbsp sugar. Cut 4-5 slits in top for steam to escape.
6. Bake 1 hour. Cover with aluminum foil (to prevent excessive browning) and bake another 10 min. Cool on a wire rack 30 min before serving with Cinnamon Whipped Cream.



Tupperware

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