



FRY PAN APPLE DESSERT

3 large *Granny Smith* apples, sliced
3/4 Cup brown sugar
4 eggs, separated, room temp
3 Tbsp. butter (plus)
juice from 1/2 lemon
zest from 1/2 lemon
Cinnamon

In 8" cast iron skillet, sauté apples over medium heat in butter with 1/4 C brown sugar and lemon juice until glazed, turning frequently.

Beat egg whites to soft peaks. Add 1/4 Cup brown sugar and beat until stiff. Beat yolks with 1/4 Cup brown sugar and lemon zest until thick and lemon colored. Fold in whites.

Sprinkle apples in pan with cinnamon.

Spoon whites over apples and bake at 375 for 15 - 20 minutes or until golden brown and set.

Serve at once, flipped over and topped with whipped cream

From: Stocker Farms, Snohomish

FARM FRESH RECIPIES from our PUGET SOUND FRESH FARMS and CHEFS

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This recipe is being suggested as a great method for preparing Puget Sound Fresh ingredients. Please follow safe food-handling practices and check for possible food allergies before preparing and serving any food item.