

2011 HarvestFest at Shaker Village Best Autumn Dessert Contest

Thanks to everyone who participated in the dessert contest!

Best All Around

Iron Skillet Apple Pie - Bev Weis, Louisville, KY

Most Creative

Bourbon Brownies – Pat Sweasy, Harrodsburg, KY

Best Use of Seasonal Ingredients

Pumpkin Bread Pudding Brulee – Natalie Weis, Louisville, KY

Best All Around Recipe

Iron Skillet Apple Pie Bev Weis - Louisville, Kentucky

8 med size apples, mixed varieties

1 tsp cinnamon

2/3 cup sugar

1 stick (1/4 lb) butter

3/4 cup brown sugar (packed)

1 pkg refrigerated pie crusts

egg white

Rinse apples, then peel and cut into slices. Put apple slices into a large bowl; add cinnamon and sugar and stir around well.

Use large cast iron skillet (about 10" diameter) to melt butter in. Stir in brown sugar and cook while stirring for about 2 minutes. After taking off stove heat, lay one pie crust in the bottom of skillet. Then add prepared apples before topping with other pie crust.

For a nice golden brown top, brush with beaten egg white and sprinkle with sugar. Cut several slits in the top of crust.

Bake in oven preheated to 350 degrees. (In case dripping might occur, I put aluminum foil in the bottom of my oven.) It will likely take 1 hour to 1 1/4 hours to fully bake until golden brown and bubbly.

Let cool while on a wire rack before serving. Serve with small slices of cheddar cheese and a fresh apple slice.

A personal note...

I used my grandmother Lottie's iron cookware; it brings back many happy hours spent with her in her kitchen and around her older, rambling home with a big front porch and swing where we could easily visit with neighbors walking by. The "good old days."