



## Fry Pan Apple Dessert

Dessert

Source: Stocker Farms

*for Thanksgiving*

### Ingredients:

3 large Granny Smith apples, sliced  
¾ cup brown sugar  
4 eggs, separated, room temperature  
3 tablespoons butter  
Juice from ½ lemon  
Zest from ½ lemon  
Cinnamon

### Method:

1. Sauté apples in an 8 inch iron skillet over medium heat in butter with ¼ cup brown sugar and lemon juice until glazed. Turn frequently.
2. Preheat oven to 375 degrees Fahrenheit.
3. Beat egg whites to soft peaks.
4. Add ¼ cup brown sugar to eggs and beat until stiff.
5. Beat egg yolks with ¼ cup brown sugar and lemon zest until thick and lemon colored.
6. Fold in whites to yolk mix.
7. Sprinkle apples in pan with cinnamon.
8. Spoon whites over apples and bake for 15-20 minutes or until golden brown and set.
9. Serve at once, flipped over and topped with whipped cream.