



Skillet Apple Dessert

5-6 large apples, any type.

1/2 c. water

1 9-oz. pkg. yellow cake mix (Jiffy is the perfect size!)

1/2 c. packed brown sugar

1+ Tbsp. ground cinnamon

1/4 c. butter or margarine, melted

1/2 c. chopped pecans or walnuts, optional

- Preheat electric skillet to 350 degrees.
- Peel, core, and thinly slice apples.
- In large bowl, combine cake mix, brown sugar, cinnamon, and nuts. Mix well. Add melted butter and mix until crumbly.
- Spray pan with Pam and spread out the slices of apples; add water.
- Sprinkle cake-mix mixture evenly over apples.
Put the cover on the pan and turn heat down as the cover starts to sputter. It need only cook about 10-minutes before your apples are soft and moist.
- Serve with ice cream.