

Skillet Apple Biscuits

written by The Recipe Exchange | November 27, 2016

Ingredients

3 medium Granny Smith apples, peeled and large diced
1 tsp lemon juice
3 Tbsp butter
 $\frac{1}{4}$ cup heavy cream
1 Tbsp flour
 $\frac{1}{2}$ cup light brown sugar + 2 Tbsp reserved
1 tsp cinnamon
 $\frac{1}{4}$ tsp salt
12 large biscuits (I used canned but not flaky layers)

Glaze

$\frac{2}{3}$ cup powdered sugar
 $\frac{1}{4}$ cup heavy cream

Directions

Preheat oven to 350°

Grease a large (10") cast iron skillet with butter, set aside.

Put diced apples into a medium sauce pan and sprinkle with lemon juice, stirring to coat. Add in 3 Tbsp butter and heavy cream. Set aside.

In a bowl whisk together flour, $\frac{1}{2}$ cup light brown sugar, cinnamon and $\frac{1}{4}$ tsp salt. Add this to apples and stir to coat. Heat mixture over medium low heat until apples soften and a thick sauce is created, stirring frequently, about 7 minutes. Remove from heat.

Place biscuits in pan, completely covering bottom and overlapping slightly, if need be.

Pour apple mixture evenly o top of biscuits and sprinkle with reserved 2 Tbsp pf light brown sugar.

Bake for 30-35 minutes until biscuits are golden brown.

Glaze

Mix powdered sugar and heavy cream in a small bowl until smooth and drizzle on top of biscuits.

Serve warm.