

Iron-Skillet Peach Pecan Crisp

Adapted from Bon Appetit 2015



Servings: 8

NOTES: If peaches are not fully ripe, use more sugar mixed into the peaches. If you reduce the size of this, make the crisp in a smaller iron skillet.

1. Topping: Whisk flour, brown sugar, and salt in a medium bowl. Rub in butter with your fingers until clumps form and no dry spots remain.
2. Preheat oven to 350°F. Toast pecans on a rimmed baking sheet, tossing once, until slightly darkened in color, 8-10 minutes. Let cool, then coarsely chop.
3. Smear bottom and sides of a 10" cast-iron skillet with butter. Toss peaches, brown sugar, granulated sugar, lemon juice, garam masala, and salt in a large bowl to combine. Transfer to skillet. Sprinkle toasted pecans on top, then add crumble topping, breaking up into large pieces, over filling.
4. Bake crisp until topping is golden brown and juices are thick and bubbling around the edges, 25-40 minutes. Serve warm or at room temp with vanilla ice cream or sweetened whipped cream.
5. Crisp can be made 1 day ahead. Store lightly covered at room temperature.

TOPPING:

- 1 cup all-purpose flour
- 2/3 cup light brown sugar (packed) or artificial sweetener like monkfruit brown
- 1/2 teaspoon kosher salt
- 1/2 cup unsalted butter, chilled, cut into very small cubes

FILLING:

- 1 1/2 cups pecans
- 1 tablespoon unsalted butter, room temperature, to smear inside skillet
- 2 1/4 pounds peaches (about 7 medium), cut into 1/2" wedges
- 1 1/2 tablespoons granulated sugar, or artificial sweetener like monkfruit
- 3 tablespoons fresh lemon juice
- 1/2 teaspoon garam masala
- 1/2 teaspoon kosher salt

Yield: 8 Servings

Per Serving (excluding unknown items): 405 Calories; 27g Fat (56.7% calories from fat); 5g Protein; 41g Carbohydrate; 4g Dietary Fiber; 34mg Cholesterol; 295mg Sodium; 26g Total Sugars; 0mcg Vitamin D; 37mg Calcium; 2mg Iron; 361mg Potassium; 99mg Phosphorus. Exchanges: 0 Grain(Starch).

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