



# GHOSTWOOD APPLE PANDOWDY





I know it's just starting summer, but fall apples are always on my mind. These tangy apples are simmered in a great GHOSTWOOD sweet sauce. For quickness and ease, I bought frozen pie shells for the patchwork crust.

## INGREDIENTS

- 2 frozen pie crusts, thawed
- 6 lbs, Granny Smith apples, or a combo of different apples, about 6 large
- 1/2 c GHOSTWOOD
- 1/2 c butter
- 1/2 c granulated sugar
- 1/2 c dark brown sugar
- 1 tsp cinnamon
- 1/2 c tsp cloves
- 1/8 to 1/4 tsp red pepper, to taste
- 1/4 c heavy cream
- Sugar for topping crust

## DIRECTIONS

1. Preheat oven to 375 degrees.
2. Core and peel apples. Slice about 1/2 inch thick.
3. Add 1/2 c butter, GHOSTWOOD, sugar, brown sugar, cinnamon, cloves, apples and red pepper in a large skillet. (You can use a cast iron skillet to put directly into the oven, or after the next step, pour into a baking dish.)
4. Simmer, stirring occasionally, for 10 to 15 minutes. Until apples are tender.
5. Cut thawed pie crust into 2 inch squares. Drop squares directly on top of apples in a patchwork design. Brush crust with whipping cream and sprinkle with sugar.
6. Bake for 20 minutes. Push dough gently into the apple mixture.
7. Bake for 20 minutes more, or until crust is crispy and golden.