

## **Brown Butter Apple Skillet**

My friend Angela lives in Sweden, and she sent me a sweet little book on Swedish cookery called *Simply Swedish* by Margareta Schildt-Landgren. It's got some recipes that I probably won't ever make (veal in dill, for example, and reindeer stew with cloudberry), but others are inspiring in their simplicity. This recipe is adapted from the book's simple apple cake.

Makes 8 servings

Preheat the oven to 350 degrees. Peel, core, and thinly slice 5 medium granny smith apples; set aside.

In a 9-inch cast-iron skillet, melt 4 tablespoons butter over medium heat until it turns nut-brown, swirling the skillet occasionally. Use a pastry brush to coat the sides of the skillet with the butter. In a large bowl, whisk 1/4 cup turbinado sugar, 1/2 cup almond meal, 1/4 cup all-purpose flour, 3/4 teaspoon salt, and 1/2 teaspoon cinnamon. Stir in the apples and toss to coat.

Dump into the skillet with the brown butter, and press firmly to settle and flatten into the pan. Place the skillet on a sheet pan (to catch any drips) and set in the oven for 30 minutes. Tamp down the apples at this point with the back of a rubber spatula and dot the top with 2 teaspoons of additional butter. Return to the oven for 35 to 45 minutes longer, or until very tender and nicely browned.

Serve.