



Skillet Peach, Berry & Caramel Crisp

Makes: 8-10 servings

Prep Time: 15 minutes Cook Time: 1 hour & 10 minutes

Total Time: 1 hour & 25 minutes

Ingredients

Caramel Sauce:

- 2 cups granulated sugar
- 3/4 cup unsalted butter (1 & 1/2 sticks), diced
- 1 cup heavy cream
- 1 tsp vanilla bean paste or extract
- 1 tsp kosher salt

Filling:

- 3 pounds ripe peaches, skins removed or not (personal preference), pitted and sliced
- 1/2 cup raspberries
- 1/2 cup strawberries, sliced
- 1 tbsp cornstarch
- 1 tbsp granulated sugar
- 1 tsp fresh lemon juice
- 1 tsp vanilla extract

Topping:

- 1 cup all-purpose flour
- 1 cups old-fashioned oats
- 1/3 cup chopped pecans (optional)
- 1/3 cup light brown sugar
- 1/2 tsp kosher salt
- 1 tsp cinnamon
- 1/2 cup unsalted butter (1 stick), softened
- Ice cream, for serving

Instructions

Make the Caramel Sauce:

Add the granulated sugar and 1/4 cup water to a 3-quart saucepan and stir to combine. Add the butter and set it over medium-high heat, but do not stir. Cook, without stirring, until the butter and sugar have completely melted and started to bubble, 5-10 minutes.

After the mixture has begun to brown at the edges, use a heatproof spatula to carefully stir it occasionally until it is deep golden brown and beginning to smoke just slightly, about 4 to 5 minutes. Do not walk away from the pan during this process as the caramel will go from perfectly golden to burned in moments.

When the mixture is deep golden, remove the pan from the heat, and carefully whisk in the heavy cream. The mixture will expand and sputter before turning into a smooth sauce. Add the vanilla and salt. If the caramel is at all lumpy, return the pan to the stove on low heat and whisk until smooth. You should have about 2 cups. Carefully pour the caramel into a heat-safe container to cool.

Prepare the Filling:

Heat your oven to 350°F and set a rack in the center. Combine the sliced peaches, raspberries, strawberries, cornstarch, sugar, lemon juice, and vanilla in a large bowl, and stir to combine. Drizzle 1/4 cup caramel sauce over the top and stir again. Scrape the fruit and all of their juices into a 9- or 10-inch oven-safe skillet.

Make the Topping:

In the same bowl, combine the flour, oats, pecans, sugar and salt. Stir until well combined, then add the butter and mash it into the dry ingredients with your fingers until crumbs form. Pour the crumb topping evenly over the apples. Bake the crisp until the topping is golden and the juices are bubbling, 40 to 50 minutes. Serve warm with more warm caramel sauce and ice cream. Store any remaining sauce in an airtight container in the refrigerator for about a week. It can be rewarmed for later use in a saucepan over low heat.