

Ingredients

1 stick (1/2 cup) unsalted butter

½ cup light brown sugar

1 tsp. cinnamon

¼ tsp. nutmeg

1/8 tsp. cloves

5 cups peeled, chopped apples (I prefer NC Honeycrisp, but Pink Lady or Fuji also work)

24 to 30 glazed cake-style donut holes, sliced in half

Directions

Preheat oven to 400°.

Melt the butter in a 10-inch or 12-inch cast iron skillet over medium heat. Add brown sugar; stir until dissolved and bubbly.

Stir in cinnamon, nutmeg, and cloves.

Add apples to skillet and stir to coat with butter mixture. Simmer for 5 minutes, until crisp-tender. Remove from heat.

Arrange donut hole halves, cut side down, on the top of the apple mixture, starting at the edge of the skillet and working inward until the entire apple mixture is covered.

Place entire skillet in the oven and bake for 15 minutes, or until donut holes turn slightly brown.

Remove skillet from the oven and allow to cool 5-10 minutes before serving.

This is best served warm but may also be enjoyed at room temperature.