

Cast-Iron Apple-Blackberry Crumble with Sour Cream Whip



YIELDS: **10** servings TOTAL TIME: **1** hour **45** mins

INGREDIENTS

Crumb Topping

- 3/4 c. all-purpose flour, spooned and leveled
- 1/2 c. packed brown sugar
- 3 tbsp. granulated sugar
- 1 tsp. ground cinnamon
- 1/4 tsp. ground cardamom
- 1/2 tsp. kosher salt
- 8 tbsp. (1 stick) cold unsalted butter, cut into pieces
- 1 c. old-fashioned rolled oats
- 3/4 c. pecans, chopped

Apple-Blackberry Filling

- Unsalted butter, for pan
- 4 lb. apples (such as Golden Delicious and Gala), peeled, cored, and cut into 1/2-inch wedges
- 2 c. blackberries
- 2/3 c. granulated sugar
- 3 tbsp. cornstarch
- 1 tbsp. lemon zest plus 2 tablespoons fresh lemon juice
- 3/4 tsp. kosher salt

Sour Cream Whip

- 1 c. heavy cream
- 1 c. sour cream
- 1/4 c. confectioners' sugar
- 1 tsp. pure vanilla extract

DIRECTIONS

1. Whisk together flour, brown sugar, granulated sugar, cinnamon, cardamom, and salt in a bowl. Add butter and cut in with a pastry blender or your fingers until the mixture resembles coarse meal. Add oats and pecans and press mixture into small clumps. Freeze while preparing filling.
2. Preheat oven to 375°F. Butter a shallow 12-inch cast-iron skillet. Toss together apples, blackberries, sugar, cornstarch, lemon zest and juice, and salt in a bowl. Transfer to prepared skillet. Scatter topping over fruit.
3. Bake until topping is browned and fruit is bubbling, 50 minutes to 1 hour (cover with foil after 20 minutes if crumble becomes too dark before fruit is bubbling). Let cool on a wire rack 10 minutes before serving. Serve with Sour Cream Whip alongside.
4. **Make Sour Cream Whip:** Beat together heavy cream, sour cream, confectioners' sugar, and pure vanilla extract with an electric mixer on medium speed until soft peaks form, 1 to 2 minutes. *Makes 1 1/2 cups*