



Cardamon Apple Pots

Ingredients

- 1 cup oats
- 1 cup light brown sugar
- 1 cup all-purpose flour (or all-purpose gluten free flour)
- 1 stick of butter
- A mess of Pink Lady apples, peeled, cored and sliced paper thin
- 1-2 tbsp. ground cardamon
- **Tillamook Old Fashioned Vanilla ice cream**
(I know. We're being oddly specific for a reason and it's not because we're being paid to)

This is the “shrimp and grits of deserts”. Because while it’s really (really) good as listed, you can go nuts and tweak it to your heart’s content. Want to use pastry dough instead of the crumble? Wanna make it gluten free? Want to use cinnamon or add pear slices? Go for it! **Makes 6 little pots of pomme perfection.**

1. Preheat the oven to 425°. In a bowl, combine the oats, brown sugar, and flour. Melt the butter and drizzle it all over mixture, before stirring it up together until crumbly.

2. For prepping the apples, use a mandoline if you can. We tried it with a sharp knife the first time we made this and we got the slices pretty thin, but with a mandolin set to 1mm? Totally worth it. Just don’t cut your fingers off!

3. Spoon a layer of your buttery dirt clod mixture into each tiny cast iron pot (or other oven-safe things your using), about ¼ in. deep. Then add a layer of those thin apples to cover it all up. Then another layer of apples. Then another. Keep your layers wall-to-wall and level-ish. Every 3-4 layers, spoon a light dusting of cardamon across the apples. Keep doing this until you’ve packed `em in almost to the top of the pot. Seriously, squish `em down. Then add a final dusting of cardamon before topping it all off with a final layer of crumble mix.

4. Cover the pots (if they have covers), put `em on a foil-lined cookie sheet, and pop `em in the oven for about 30-45 min. Take the lids off and stick `em back in for 15 minutes longer or until the crumble on top starts to brown. You’ll also know your apples are done when they’ve sunk about ⅓ of the way into their pots.

5. Let the pots cool a bit, then gingerly turn the apples out into shallow serving bowls. They should look like little apple sandwiches. Serve with that Tillamook Old Fashioned Vanilla ice cream we’re so specific about. You won’t be sorry.