



## Apple Crisp Snickerdoodle Skillet Cookie

READY IN



70 min.

SERVINGS



10

CALORIES



576 kcal

DESSERT

### Ingredients

- 17.5 oz sugar cookie mix
- 0.5 teaspoon ground cinnamon
- 0.5 teaspoon vanilla
- 3 eggs
- 0.5 cup butter softened
- 0.5 cup oats
- 0.5 cup brown sugar light loosely packed
- 0.3 cup granulated sugar
- 0.3 cup flour all-purpose

- 1.5 teaspoons ground cinnamon
- 0.5 cup butter softened
- 1 tablespoon water
- 21 oz peach pie filling canned
- 8 oz non-dairy whipped topping frozen thawed
- 1 serving ground cinnamon

## Equipment

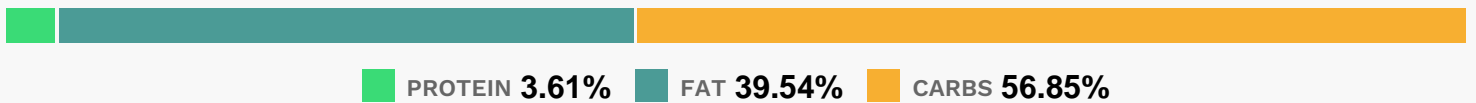
- bowl
- frying pan
- baking sheet
- baking paper
- oven
- wire rack
- hand mixer
- toothpicks

## Directions

- Heat oven to 375°F. Lightly grease 9-inch cast-iron skillet with shortening or spray with cooking spray.
- In large bowl, beat cookie mix, 1/2 teaspoon cinnamon, the vanilla and eggs with electric mixer until just combined.
- Add 1/2 cup butter; beat until smooth.
- Spread mixture in skillet.
- Bake 25 to 30 minutes or until toothpick inserted in center comes out clean.
- Remove from oven; place skillet on cooling rack.
- Increase oven temperature to 425°F. Grease cookie sheet with shortening or line with cooking parchment paper.
- To make Oat Topping, in small bowl, stir together oats, brown sugar, granulated sugar, flour and 1 1/2 teaspoons cinnamon. With fork, mash 1/2 cup butter into dry mixture until crumbly.

- Sprinkle water over mixture; stir briefly.
- Spread mixture on cookie sheet.
- Bake at 425°F 5 to 8 minutes or until mixture is golden brown around edges and bubbly in center.
- Remove from oven; break up topping with fork. Topping will be soft at first, but will harden as it cools. Cool topping completely on cookie sheet.
- Top Snickerdoodle Cookie Base with apple pie filling. Heap oat topping over pie filling. Spoon whipped topping onto top center of dessert; sprinkle with additional cinnamon. Store in refrigerator.

## Nutrition Facts



### Properties

Glycemic Index:32.51, Glycemic Load:6.78, Inflammation Score:-4, Nutrition Score:5.2695652401966%

### Nutrients (% of daily need)

Calories: 576.42kcal (28.82%), Fat: 25.71g (39.55%), Saturated Fat: 14.7g (91.85%), Carbohydrates: 83.16g (27.72%), Net Carbohydrates: 81.78g (29.74%), Sugar: 52.41g (58.24%), Cholesterol: 98.36mg (32.79%), Sodium: 354.22mg (15.4%), Alcohol: 0.07g (100%), Alcohol %: 0.05% (100%), Protein: 5.28g (10.57%), Manganese: 0.33mg (16.4%), Vitamin A: 671.39IU (13.43%), Selenium: 7.62µg (10.89%), Vitamin B2: 0.13mg (7.86%), Phosphorus: 75.31mg (7.53%), Vitamin B1: 0.09mg (6.3%), Iron: 1.07mg (5.96%), Folate: 22.67µg (5.67%), Vitamin E: 0.85mg (5.64%), Fiber: 1.38g (5.52%), Calcium: 48.96mg (4.9%), Magnesium: 17.84mg (4.46%), Copper: 0.07mg (3.6%), Vitamin B12: 0.2µg (3.36%), Vitamin B5: 0.31mg (3.12%), Potassium: 108.83mg (3.11%), Vitamin K: 2.98µg (2.84%), Zinc: 0.4mg (2.69%), Vitamin B3: 0.5mg (2.5%), Vitamin B6: 0.05mg (2.41%), Vitamin D: 0.26µg (1.76%), Vitamin C: 1.03mg (1.25%)