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End Your Next Backyard BBQ on a Sweet Note

You may already be using your barbecue to churn out juicy hamburgers, succulent ribs and perhaps the odd grilled vegetable, but did you know that it can make dessert as well? We're not just talking about grilled fruit (though nothing beats grilled peaches with a bit of fresh cream!) All you need is a cast iron skillet to turn your barbecue into an oven, and create sumptuous baked goods without heating up the house.

What's better than chocolate chip cookies fresh from the oven? A giant Skillet Chocolate Chunk Cookie fresh off the grill! Serve it as is, with tall, cold glasses of milk for dipping, or use it as a base for a "cookie pizza" – spread on icing as the "sauce", and let the kids have fun putting on their favourite toppings; candies, chocolate, marshmallows, fresh fruit... the sky's the limit!

Our Skillet Apple Pie is made in a "pot pie" style, where the apples are cooked directly on the skillet, and frozen puff pastry acts as the crust, resulting in a crisp and flaky dessert that's a cinch to make. Serve with big scoops of vanilla ice cream on hand for apple pie *à la mode*.

SKILLET CHOCOLATE CHUNK COOKIE

Ingredients:

1 brick
½ cup all-purpose flour
½ cup old-fashioned rolled oats
½ cup whole wheat flour
½ tsp baking powder
½ tsp baking soda
½ tsp salt
¼ cup salted butter, softened
½ cup granulated sugar
1 large egg
⅓ cup maple syrup

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- 1 tsp vanilla
- 1 cup chopped semi-sweet chocolate

Method:

1. Place brick on natural gas barbecue grid. Preheat barbecue on medium heat or on a setting that maintains a temperature of about 375°F for 10 – 15 minutes.
2. Combine all-purpose flour, oats, whole wheat flour, baking powder, baking soda and salt in a bowl; set aside.
3. Using medium speed of an electric mixer, beat butter until creamy. Add sugar and beat until fluffy.
4. Using low speed, beat in egg, maple syrup and vanilla until blended. Gradually beat in flour mixture just until combined. Fold in chocolate. Press dough into a greased 10 inch cast iron frypan.
5. Set frypan directly on top of brick. With lid down, bake cookie, rotating pan after 10 minutes, until golden brown and edges of cookie are set, about 20 minutes. Serve warm. Serves 10.

SKILLET APPLE PIE

Ingredients:

- ½ pkg frozen puff pastry, thawed
- ¼ cup salted butter
- ½ cup packed golden brown sugar
- 4 Granny Smith apples, peeled and cored
- ½ tsp cinnamon
- 1 large egg, lightly beaten

Method:

1. Place a 10 inch cast iron frypan on barbecue grid on natural gas barbecue. Heat frypan over medium heat for 10 minutes.
2. Cut apples in half lengthwise. Slice each half crosswise into 3 equal pieces; set aside.



3. On a lightly floured surface, roll out pastry into an 11 inch circle; set aside.
4. Melt butter in frypan on barbecue grid. Add brown sugar and stir to combine.
5. Arrange apple pieces, overlapping slightly, in a single layer in frypan. Carefully place pastry on top of apples, tucking edges of pastry in between apples and frypan with a knife.
6. Brush pastry with egg. Cut vents in pastry to allow steam to escape.
7. With lid down, bake pie, rotating frypan after 10 minutes, until golden brown and filling is bubbly, about 20 minutes. Cool pie on a rack for 30 minutes. Serves 8.

Cook's Note: ATCO Blue Flame Kitchen rolled out half of a 397 g package of Tenderflake Puff Pastry in this recipe.