



FROM THE KITCHEN OF: RICH BAKER

SR. TECHNICAL RECRUITER - JSG JACKSONVILLE

# SWEET TART CINNAMON APPLES

## INGREDIENTS

6 large Granny Smith apples, cored and sliced (I leave the peels on, but you can also remove)

1/2 cup granulated sugar

2 tablespoons fresh Lemon Juice (optional)

1/4 cup packed light brown sugar

1/2 tbsp cinnamon (can also include 1-2 cinnamon sticks for a little extra zing)

1/8 teaspoon nutmeg

2 tablespoons of sliced salted butter

"THIS WAS THE FIRST DESSERT I MADE FOR THANKSGIVING DINNER IN OUR NEW HOUSE."

## INSTRUCTIONS

Put all of the ingredients (except for the butter) into the crock pot; stir well, coating all apple slices.

Once stirred, place the butter slices equally on top of the apples.

Cook on low for 3-1/2 to 4 hours. Make sure to stir halfway through.

I've used this for an ice cream topping, as well as a stand along dessert dish.

