

Stewed Apples

Savannah · 28/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

4

Description

A simple recipe for stewed apples I prefer to use a sweet apple such as Honeycrisp but any apples will do Great over ice cream topped with whipped cream or by themselves

Ingredients

- - 3 apples - peeled
- cored and sliced - ¼ cup water - 2 tablespoons brown sugar - 3 teaspoons pure maple syrup - 2 teaspoons ground cinnamon - 1 teaspoon vanilla extract

Instructions

1. Pour water into a large skillet. Arrange apple slices in the skillet. Add brown sugar
2. maple syrup
3. cinnamon
4. and vanilla extract to the skillet; stir to combine. Bring to a simmer and reduce heat to low. Simmer
5. stirring from time to time
6. until apples have reached desired tenderness
7. 20 to 30 minutes.