

Crock-Baked Apples

by Not Your Mother's Slow cooker Cookbook by: Beth Hensperger and Julie Kaufmann

Ingredients:

6 large firm baking apples (about 8 oz each) sliced into 1/8 pieces (peeling is optional)
Golden Delicious, Granny Smith, Rome, Beauty or Fuji
2/3 cup firmly packed light or dark brown sugar or Coconut Sugar
1/2 teaspoon ground cinnamon
1-2 tablespoons butter, cut into pieces
1/2 cup apple juice, apple cider or water

Instructions:

1. Grease the slow cooker with butter or spray with cooking spray.
2. Arrange the sliced apples into the slow cooker.
3. Sprinkle the brown sugar on top of the apples.
4. Next sprinkle the cinnamon and scatter the butter pieces on top of the other ingredients.
5. Add the liquid to the slow cooker.
6. Cover and cook on LOW until the apples are soft when pierced with the tip of a small knife.
7. Turn off the cooker, remove the lid, and let the apples cool a bit.
8. Serve hot, warm or room temperature with some of the cooking juices spooned over the top.
9. To serve cold, refrigerate the apples in their liquid, covered, for at least 4 hours.
10. The apples will keep, covered, for 3-4 days in the refrigerator.

Cooker: Medium to large round or oval

Setting and Cook Time: Low for 2 - 3 1/2 hours

Serving: 6

