

# Delicious & Easy Baked Apples

<https://moneysmartfamily.com/money-saving-tips/fruit-recipes-family-favorites/#baked-apples>



Annette came up with this simple recipe after a trip to a Cracker Barrel Restaurant on a recent vacation. Their baked apples are tender, sweet and juicy — mmmm mouth watering. This is a great way to use up apples that are past their prime or have a few bruises on them.

## Ingredients:

- 10 to 15 apples
- 1 stick Margarine or Butter
- 1 to 2 tsp. Cinnamon (to your taste)
- 1 cup Brown Sugar

## Instructions:

Core and slice the apples in eighths, leave skins on for nutrition value. Melt margarine or butter in large pot. Add apples, brown sugar and cinnamon. Cook on medium heat leaving the lid on the pot or pan, stirring several times until apples are tender — about 15 to 20 minutes. Thicken the juice with cornstarch or flour. Yum – everyone loves these. This recipe can also be done in the crockpot by putting all ingredients in and turning on low for 6-8 hours.

Refrigerate leftovers and eat as a snack or put on top of ice cream or pancakes.