
Easy cinnamon apples

Apples are popular from summer to fall. This recipe is great as a side dish, snack or dessert. You can add cinnamon apples to oatmeal, waffles and French toast.

This recipe makes three servings.

What you need:

- 3 apples
- 2 tablespoons water
- 1 tablespoon butter
- 1 tablespoon sugar
- ½ teaspoon ground cinnamon
- ⅛ teaspoon salt
- ¼ teaspoon vanilla extract



Cinnamon apples can be a side dish, snack or dessert.

What you do:

1. Cut apples into about ½ - 1-inch cubes.
2. Put apples pieces and water in a pan. Cover and cook on medium heat for 5 minutes, stirring sometimes, until apples are slightly soft and water is gone.
3. Add butter. Stir until apples are coated. Cook for 5 minutes, stirring often, until apples are soft.
4. Add sugar, cinnamon, salt and vanilla. Stir well.
5. Cook for 5 more minutes, stirring every minute, until apples are as soft as you like.
6. Remove from heat and serve.

Store leftovers in a glass container with a lid in the fridge for up to five days.

Adapted from Joy Food Sunshine • Photo: Canva