

Pumpkin Spiced Cooked Apples

Time to take the normal apple and put a pumpkin spice twist on them. This is a perfect afternoon snack!

Preparation Time: 10 min.

Cook Time: 15 min

Servings: 7

Amount	Ingredient	Cost - date:
7	Apples, cored and squared (skin ON, but peel if desired)	
1 1/2 tsp	Vanilla	
About 2 tsp	Cinnamon	
About 4 tsp	Pumpkin Spice	
1/2 cup or more	Water	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

1. Chop about 7 apples into equal sized squares and place in pan.
2. Add a little less than ¼ a cup of water over the apples.
3. Coat apples in cinnamon, pumpkin spice, and vanilla. Stir.
4. Place the lid on pan and allow them to steam for about 10 minutes. Stir occasionally.
5. When apples are tender and have broken down, give them a stir. Leave the lid off the pan and allow for the extra juices to cook off.
6. Add another layer of pumpkin spice, mix it up and take off the heat.

Ideas for serving: Keep it simple and top with whipped cream; add some vanilla ice cream or frozen yogurt for a decadent dessert or spice up your breakfast with a vanilla yogurt, granola and baked apple parfait. Could mix in raisins or chopped dates while cooking for added sweetness or toasted pecans or walnuts for crunch!

SOURCE:<https://spoonuniversity.com/recipe/easy-pumpkin-spiced-cooked-apples>

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!