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## BUTTERED APPLES

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### Ingredients

- 3 medium apples, sliced into wedges
  - 1-2 tbsp butter
  - 2 tsp ground cinnamon
  - ½ tsp ground ginger
  - dash of ground cloves
  - dash of ground nutmeg
  - 1 tsp vanilla extract
  - pinch of coarse sea salt
- optional topping: whipped cream



### Instructions

Servings  
2-3

Prep Time  
5 mins

Stove Time  
15 mins

Total Time  
20 mins

1. Wash the apples, peel if desired, then cut them into wedges.
2. Add the apples and a few spoonfuls water to a small pot over medium heat.
3. Let the apple slices simmer for 5-10 minutes, until the apples are soft. Stir regularly.
4. Add 1 1/2 tsp of the cinnamon along with the other spices, then stir to thoroughly coat the apple slices. Transfer the cooked apples to a serving dish.
5. Place the butter into the same pot you used to cook the apple. Melt the butter over medium heat for about 3 minutes, until the butter starts to brown and release an earthy nutty scent. Stir constantly as the butter browns.
6. Mix the vanilla and the remaining 1/4 teaspoon of cinnamon into the browned butter.
7. Drizzle the browned butter mixture over the cooked apples.
8. Add some whipped cream if you like, sprinkle with a pinch more of cinnamon and sea salt, then serve.