



Sliced Apple with Glaze

Serves 4

Ingredients:

- 3 Granny Smith Apples
- 1/2 lb butter
- 12 in. skillet
- Casserole dish
- 4-5 Teaspoons of brown sugar
- ½ Teaspoon of cinnamon
- Pinch of nutmeg
- Splash of Brandy
- Splash of Apple Juice
- *Optional: (For Something Crunchy) Oreo crumbles or Amaretto Flavored Cookie Crumbles*

Directions:

- Peel all the apples and take out cores.
- Slice apples ½ in. thick (into wedges).
- Place ½ lb. butter in the skillet and melt. Take apple wedges and place into skillet – on a medium flame. Let cook for 1 ½ minutes & turn over apple wedges and cook the other side for another 1 ½ minutes.
- Once both sides are golden brown – transfer apples into a casserole dish (or round plate/dish) and arrange apples in layers – one on top of another.
- In the same skillet the melted butter is in, add the 4-5 teaspoons of brown sugar, ½ teaspoon of cinnamon, pinch of nutmeg, and mix together. Cook for 1 minute. Then glaze mixture with a splash of brandy & a splash of apple juice.
- Pour mixture over the apples.
- *Optional: For more of a crunch add Oreo crumbles or Amaretto flavored cookie crumbles on top of the apples.*
- Serve with ice cream or whipping cream.