



Slow Cooker Spiced Cracker Barrel CopyCat Fried Apples with Nutmeg

Description

This Slow Cooker Spiced Cracker Barrel CopyCat Fried Apples recipe is a delightful twist on a beloved classic. Adding a touch of nutmeg brings an extra layer of warmth and spice, perfect for cozy family gatherings or a comforting dessert. Inspired by the famous Cracker Barrel fried apples, this version is designed to be simple yet delicious, using a slow cooker to make it even more convenient for busy parents. It's a wonderful way to enjoy the flavors of fall and create a special treat for your loved ones.

These spiced fried apples are incredibly versatile. They pair beautifully with a scoop of vanilla ice cream for a comforting dessert or can be served alongside a hearty breakfast of pancakes or waffles. For a savory twist, try them as a side dish with roasted pork or chicken. Their sweet and spiced flavor complements the savory notes perfectly, making them a hit at any meal.

Ingredients

- 6 large apples, peeled, cored, and sliced
- 2 tablespoons cornstarch
- 1/4 cup brown sugar
- 1/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 cup melted butter
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract

Directions

1. Place the peeled and sliced apples in the slow cooker.
2. In a separate bowl, mix together the cornstarch, brown sugar, granulated sugar, cinnamon, and nutmeg.
3. Sprinkle the sugar and spice mixture evenly over the apples in the slow cooker.
4. Drizzle the melted butter, lemon juice, and vanilla extract over the apples.
5. Gently toss the apples to coat them evenly with the mixture.

6. Cover the slow cooker and cook on high for 2-3 hours, or until the apples are tender and caramelized.
7. Stir the apples gently before serving to ensure they are well mixed.

Variations & Tips

For a different flavor profile, try adding a handful of dried cranberries or raisins to the apples before cooking. If you prefer a less sweet version, reduce the amount of sugar or use a sugar substitute. For a bit of crunch, sprinkle some chopped pecans or walnuts over the apples just before serving. If you have picky eaters, consider using a mix of apple varieties to balance sweetness and tartness, such as Granny Smith and Honeycrisp.

Category

1. Crockpot Recipes

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