

CRACKER BARREL FRIED APPLES

Ingredients:

2 cups apple juice, plus
1/2 cup apple juice
4 large golden delicious apples, with peel, cut 1/2 inch wedges
3 tablespoons cornstarch
1 teaspoon apple pie spice
4 tablespoons sugar

Directions:

1 – In a medium skillet, combine the 2 cups apple juice and sliced apples.
2 – Simmer gently until apples are fork tender but not mushy, turning apples frequently.
3 – Remove apples from juice using a slotted spoon and place in an oven safe dish.
4 – In a blender, combine the remaining 1/2 cup apple juice, cornstarch, apple pie spice and sugar.
5 – Blend a few seconds until smooth.
6 – Whisk mixture into hot apple juice in skillet and cook, stirring constantly on medium high heat until it bubbles and becomes thickened and smooth.
7 – Pour thickened mixture over apples and serve.