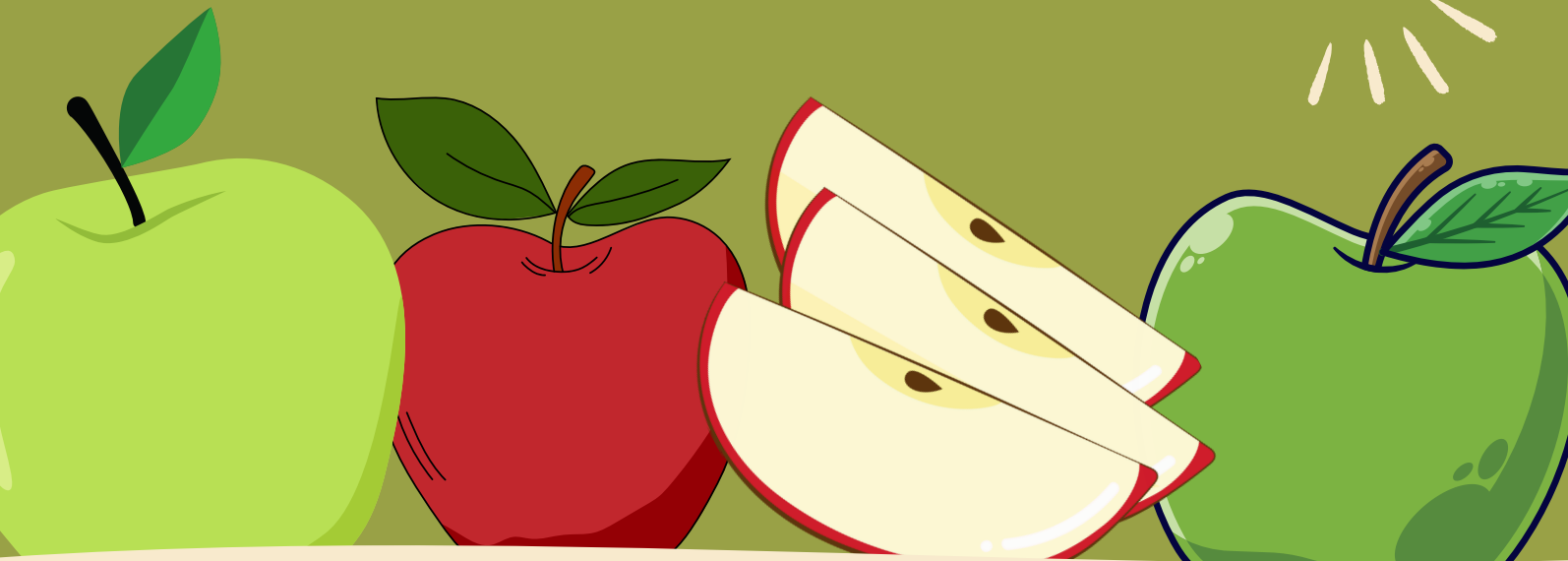


EASY, PEASY STOVETOP CINNAMON APPLES










INGREDIENTS

- 3 apples - chopped
- 2 tablespoons water
- 1 tablespoon salted butter
- 1 tablespoon maple syrup
- 1/2 teaspoon cinnamon
- 1/8 teaspoon fine sea salt
- 1/4 teaspoon vanilla extract

SUPPLIES

- chopping knife
- cutting board
- frying pan
- spatula
- serving bowl
- serving spoon

DIRECTIONS

-  Cut apples into bite sized pieces
-  Put apple pieces into a skillet with 2 TBSP water
-  Cover the pan and cook on medium heat for about 5 minutes, stirring occasionally, until apples become slightly soft and water is absorbed
-  Add 1 TBSP butter. Stir until all apples are coated. Let cook for another 5 minutes until apples become soft. (You may need to cover the pan for the last 2 minutes)
-  Add maple syrup, cinnamon, salt and vanilla. Stir until well mixed
-  Cook for about 5 more minutes, stirring every minute until apples reach desired softness
-  Remove from heat and serve!