

Slow Cooker Baked Apples

Susan Alsembach

This recipe is so easy to make, it not just for dessert, you can even have them for breakfast with some fresh cream or yoghurt sprinkled with some chopped nuts.

Enjoy,

Susan

Slow Cooker Baked Apples

7 ingredients · 2 hours · 4 servings



Directions

1. In a small bowl, combine apple cider vinegar, water and half the maple syrup. Add mixture to the slow cooker and set to high.
2. In the same bowl, combine granola, coconut oil, cinnamon and remainder of maple syrup. Mix well. Fill the apples with the granola filling and set aside any leftovers.
3. Add apples to the slow cooker and cook for 2 hours, or until the apples are soft.
4. Top with any leftover granola before serving. Enjoy!

Notes

Serve it With

Our Pumpkin Spice Granola, Paleo Granola, Banana Coconut Granola, coconut cream, cashew cream, yogurt or ice cream.

No Slow Cooker

Place apples in a foil-lined pan and cook at 350 degrees F for 45 to 60 minutes.

Leftovers

Refrigerate in an air-tight container up to 3 days.

Ingredients

- 59 milliliters** Apple Cider Vinegar
- 59 milliliters** Water
- 20 grams** Maple Syrup (divided)
- 92 grams** Granola
- 15 milliliters** Coconut Oil (melted)
- 3 grams** Cinnamon
- 4** Apple (medium, cored, leaving 1/2 inch at the bottom)