

Caramelized Apples
Chef Jenn Magrey
Ledyard Farmers Market

6 Tbsp butter
4-5 medium apples washed, cored, small diced **Smith Acres** –3 varieties
- Sweet and tart
1/2 c brown sugar
2 teaspoons Apple Pie Spice Blend – **Sweet Country Roads**
¼ cup heavy cream

Melt butter in a large skillet over medium, add apples
Sprinkle the apple slices with the spice blend and cook until soft but not mushy. About 15-20 minutes
Add the sugar and allow it to melt and coat the apples.
Add the heavy cream.
Bring to bubbly over medium heat, stirring constantly.
Remove from heat.
Use as topping for oatmeal, pancakes or waffles or as a filling for crepes

I served over **Sherry's Oatmeal Raisin Cookies!** YUM!!