



Fried Apples

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My fried apples recipe yields soft, buttery, perfectly spiced apples. Enjoy them plain or use them as a topping for pancakes or ice cream.

Recipe includes a how-to **video**!

	Course	Dessert
Cuisine	American	
Prep Time	10 minutes	
Cook Time	10 minutes	
Servings	8 servings	
Calories	51kcal	
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Ingredients

- 2 lb granny smith apples¹ peeled, cored, and sliced ½" thick.
- ½ cup (113 g) [unsalted butter](#)
- ¼ cup (50 g) granulated sugar
- ¼ cup (50 g) light brown sugar firmly packed
- 1 ½ teaspoons ground cinnamon
- 1 teaspoon lemon juice
- ¼ teaspoon salt

Instructions

1. Melt butter in 10" cast iron skillet over medium heat.
½ cup unsalted butter
2. Add apples, sugars, cinnamon, salt, lemon juice.
2 lb granny smith apples¹, ¼ cup granulated sugar, ¼ cup light brown sugar,
1 ½ teaspoons ground cinnamon, 1 teaspoon lemon juice, ¼ teaspoon salt
3. Cook, stirring frequently, until apples are softened and tender when pierced with a fork (about 10 minutes).

Notes

¹This was 4 large apples for me.

Nutrition

Serving: 1serving | Calories: 51kcal | Carbohydrates: 28g | Fat: 33g | Saturated Fat: 21g | Cholesterol: 90mg | Sodium: 73mg | Potassium: 117mg | Sugar: 24g | Vitamin A: 29IU | Vitamin C: 8mg | Calcium: 1mg

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