

Slow Cooker Hot Buttered Apples

★★★★★
4.84 from 6 votes

Prep Time

15 mins

Cook Time

3 hrs

Total Time

3 hrs 15 mins

Slow Cooker Hot Buttered Apples are an easy and versatile dessert that is perfect for using up your glut of autumn apples!

Total Cost: \$5.10 recipe / \$0.85 serving

Servings: 6 1 cup each



Ingredients

- 12 small apples* (about 2" diameter) \$3.99
- 1 Tbsp lemon juice \$0.05
- 1/4 cup brown sugar \$0.04
- 1/2 Tbsp cinnamon \$0.15
- 1/2 tsp ground cloves \$0.05
- 1 tsp vanilla \$0.28
- 1/4 tsp salt \$0.02
- 3 Tbsp cornstarch \$0.18
- 4 Tbsp butter \$0.52
- 1/2 cup water \$0.00

Instructions

1. Peel and slice the apples, then place them in a slow cooker (4 quart or larger). Add the lemon juice, brown sugar, cinnamon, cloves, vanilla, salt, and cornstarch to the slow cooker, then stir to coat the apples in the spices.
2. Divide the butter into pieces, then place the butter on top of the seasoned apples. Pour 1/2 cup water into the cooker down the side so that reaches the bottom without rinsing the spices from the apples.
3. Place the lid on the slow cooker, set it to high heat, and cook for two hours. After two hours, stir the apples well, replace the lid, and cook for an additional one hour, then serve hot.

Recipe Notes

*I used Fuji apples but any sweet-tart apple will work.

SERVING IDEAS: with granola and ice cream, as a topper for pancakes, waffles, or oatmeal, inside a toasted tortilla as a dessert "quesadilla".

Slow Cooker Hot Buttered Apples <https://www.budgetbytes.com/2017/11/slow-cooker-hot-buttered-apples/>