**Cinnamon Apples**

RECIPE

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**INGREDIENTS**

* 8 cups water
* 3 cup red-hot candies
* 1 1/3 cup sugar
* 12 large tart apples, peeled and quartered

**DIRECTIONS**

1. In a large saucepan, bring water, candies and sugar to a boil over medium heat; boil and stir until candies dissolved.
2. Reduce heat; carefully add apples. Cook until apples are tender. Transfer apples to bowl; pour sugar syrup over apples. Cool, cover and refrigerate for at least 3 hours.

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**INGREDIENTS**

* ¾ cup butter
* 12 large tart apples, peeled & sliced 1/4 inch thick
* 2 tablespoons cornstarch
* 1 ½ cup cold water
* 1 ½ cup brown sugar
* 1 ½ teaspoons cinnamon

**DIRECTIONS**

1. In a large saucepan, melt butter over medium heat; add apples. Cook, stirring constantly, until apples are almost tender, about 6 to 7 minutes.
2. Dissolve cornstarch in water; add to skillet. Stir in brown sugar and cinnamon. Boil for 2 minutes, stirring occasionally. Remove from heat and serve warm.

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| **Prep Time:** 10 minutes | **Cook Time:** 15 minutes | **Total Time:** 25 minutes | **Yield:** 24 servings |