

Festive Slow Cooker Baked Apples

by Addie Gundry for

AllFreeSlowCookerRecipes.com Test Kitchen

Serves: 6

Preparation Time: 5 minutes

Slow Cooker Time: High for 3 hours

Ingredients

- 6 large Gala apples
- $\frac{3}{4}$ cup packed light brown sugar
- $\frac{1}{4}$ cup chopped walnuts or oats
- 2 tablespoons unsalted butter, softened and cut into pieces
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ cup apple cider
- Ice cream
- Caramel sauce



Instructions

1. Wash and core the apples using a melon baller or paring knife, leaving about $\frac{1}{2}$ inch on the bottom of the apple. Remove 1 inch from the top of the apples to prevent them from splitting.
2. In a medium bowl, combine the brown sugar, walnuts, butter, and cinnamon and fill each apple with the mixture. Place the apples in the slow cooker and pour the apple cider on top.
3. Cover and cook for $2\frac{1}{2}$ to 3 hours on high, until the apples are soft when poked with a fork.
4. Serve with ice cream and caramel sauce.

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