



Easy Fried Apples Recipe

★★★★★

This Fried Apples Recipe is tart, sweet and has just the right amount of spice to make them a favorite side or dessert!

A delicious comfort food that everyone loves! Serve as a side, or as dessert (they are delicious over ice-cream).

	Course	Dessert, Side Dish
Cuisine	American	
Prep Time	10 minutes	
Cook Time	20 minutes	
Total Time	30 minutes	
Servings	6	
Calories	331kcal	
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Equipment

- [Cast iron skillet](#)

Ingredients

- ½ cup [butter](#)
- 6 apples Granny Smith
- ½ cup [granulated white sugar](#) granulated, white
- ¼ cup [brown sugar](#) packed
- 1 teaspoon [cinnamon](#)
- 1 pinch nutmeg
- 1 pinch [salt](#)

Serving:

- 6 scoops Vanilla Ice cream

Instructions

Get prepped

1. Peel, core and slice the apples into even pieces.

Cook the apples

1. Melt the butter in a large skillet over medium heat.
2. Add the apples, cover, and cook over low heat for 15-20 minutes, until the apples are soft. Stir often so they don't burn.

Add remaining ingredients

1. Mix the white sugar, brown sugar, cinnamon, nutmeg and salt together in a bowl.
2. Add to the apples and stir. Cook for another 5-10 minutes until the sugar is dissolved and are syrupy.

Serve

1. Serve over ice-cream, or as a side.

Notes

Nutrition info does not include the optional ice cream.

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