

Fried Apples

This **fried apples recipe** comes together in just one pan and takes only 15 minutes to make. Tender apple slices are pan-fried to perfection with butter and cinnamon, creating a delicious side dish, dessert, or ice cream topping.



★★★★★
5 from 20 votes

Course: Breakfast, Dessert, Side Dish Cuisine: American

Diet: Gluten Free, Low Salt, Vegetarian

Keyword: apples, cinnamon fried apples, fried apples, small batch fried apples

Servings: 2 servings Author: Joanie Zisk

Equipment

- [10-inch skillet](#)

Ingredients

- 2 cups sliced or chopped apples (about 2 medium-sized apples)
- 1 teaspoon lemon juice
- 3 tablespoons salted butter
- 2 tablespoons brown sugar
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{8}$ teaspoon ground nutmeg

Instructions

1. Peel, core, and slice the apples. Place them in a bowl and toss with lemon juice to prevent browning.
2. Melt butter in a 10-inch skillet over medium heat.
3. Stir in brown sugar and spices, cooking for 30 seconds.
4. Add apples and stir to coat.
5. Cook for 12-15 minutes, stirring occasionally, until the apples soften. Cooking time varies based on slice size.
6. Remove from heat and serve warm.

Notes

- **Peeling the Apples:** Peel them for a smoother texture, or leave the skin on if you prefer. Both work well.
- **Preventing Browning:** Slice apples just before cooking or toss them with lemon juice to keep them fresh-looking.
- **Making More:** Double the ingredients for a larger batch.

Nutrition

Serving: 1 serving | Calories: 251kcal | Carbohydrates: 29g | Protein: 1g | Fat: 17g | Saturated Fat: 11g | Trans Fat: 1g | Cholesterol: 45mg | Sodium: 155mg | Potassium: 158mg | Fiber: 3g | Sugar: 25g | Vitamin

A: 593IU | Vitamin C: 7mg | Calcium: 23mg | Iron: 1mg

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