SPICED APPLE TOPPING

Ingredients

- 2 medium apples peeled and sliced
- □¾ cup brown sugar
- 4 tablespoons butter
- □1/2 teaspoon vanilla divided
- □1 teaspoon cinnamon divided

Method

- Step 1: Peel and slice the apples then add to a medium sized pan.
- Step 2: Now add the brown sugar, and butter.
- Step 3: Now cook over medium high heat until brown sugar has dissolved and butter has melted. Add 1/4 teaspoon vanilla and 1/2 teaspoon cinnamon and reduce heat to simmer.
- Step 4: Cook 6-8 minutes longer. Remove from heat and allow to cool slightly and thicken while you prepare the french toast.



by The Secret Jozi Chef