

Spiced Apple Drizzle

WHAT YOU'LL NEED:

- 4 CUPS APPLES, DICED
- 1/2 CUP BROWN SUGAR
- 2 TABLESPOONS CORNSTARCH
- 1 TEASPOON CINNAMON
- 1 TEASPOON NUTMEG
- 1 CUP APPLE JUICE

DIRECTIONS:

1. PEEL AND DICE APPLES AND ADD TO A SAUCEPAN.
2. HEAT APPLE JUICE IN A MICROWAVE UNTIL IT'S HOT AND POUR OVER APPLE MIXTURE.
3. IN A SEPARATE BOWL, COMBINE SUGAR, CORNSTARCH, CINNAMON AND NUTMEG. COAT THE APPLES WITH THIS MIXTURE AND TURN ON HEAT TO MEDIUM, STIRRING OFTEN.
4. STIR THE MIXTURE CONSTANTLY UNTIL IT THICKENS. THIS TAKES 1-3 MINUTES. WHEN THICKENED, REMOVE FROM HEAT AND LET COOL. STRAIN THE APPLES AND STORE THE DRIZZLE IN THE REFRIGERATOR.



CHECK OUT OUR WEBSITE FOR HOW TO USE THIS SPICED APPLE DRIZZLE TO MAKE AN APPLE CRISP FRAPPUCCINO