

Stove Top or Campfire Apple Crisp

Prep Time: 15 min
Cook Time: 10 min
Serves 4

INGREDIENTS

- 4 apples, sliced thin
- 2 tablespoons butter
- 2 tablespoons sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 1 teaspoon vanilla extract
- 1 cup granola

Optional toppings: raisins,
chopped nuts

DIRECTIONS



Start with clean hands!
Wash your hands with soap and water.

1. Thinly slice the apples.
2. In a skillet over medium heat, sauté the sliced apples in butter until they begin to soften, about 5 minutes.
3. Add the cinnamon, sugar, nutmeg, and vanilla extract and continuing cooking for another 5-10 minutes until the sauce has thickened.
4. Turn off the heat and spoon apple mixture into bowls. Sprinkle with granola and other toppings and enjoy.

