

CopyCat Cracker Barrel Fried Apples

Ingredients

2 1/2 cups apple juice
4 large golden delicious apples unpeeled and cut into wedges
3 tablespoons cornstarch
1 teaspoon cinnamon
1/4 tsp allspice
4 tablespoons sugar

Directions

In a large skillet, combine the apple juice and sliced apples. Heat on medium until apples are fork-tender, turning often to enable even cooking. Be careful not to overcook apples. Remove apples from the juice with a slotted spoon and place them in a large bowl.

In another bowl, combine all the dry ingredients and stir with a wire whisk until well blended. Pour hot apple juice into the dry mixture. Whisk vigorously until all lumps are gone. Pour this mixture back into the skillet and heat on medium heat, whisking constantly, until bubbly and thick.

Remove from heat and pour the sauce over the apple slices in the bowl. Stir until apples are evenly coated.