



Cinnamon Skillet Apples

Ingredients:

- 1/3 cup butter or margarine
- 1/2 to 3/4 cup sugar
- 2 tablespoons cornstarch
- 4 medium apples
- 1 to 1-1/2 cups water
- 1/4 to 1/2 teaspoon cinnamon

Directions:

1. Wash hands with soap and water.
2. In a nonstick skillet, melt butter. Stir in sugar and cornstarch; mix well.
3. Rinse apples under cool running water; core and slice each apple. Set aside.
4. Add sliced apples, water and cinnamon to the skillet. Cover, cook over medium heat, spooning sauce over apples occasionally, until apples are fork-tender, and sauce is thickened, 12 to 15 minutes. **Yield:** 6 servings.