

Old-Fashioned Red Cinnamon Apple Rings - A Sweet & Spicy Retro Treat

Old-Fashioned Red Cinnamon Apple Rings



TIME
20 min

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INGREDIENTS

4 apples, peeled, cored, and sliced into 1/2-inch thick rings
1/4 to 1/2 cup sugar, depending on your sweetness preference
2 cups water
1/2 cup red cinnamon candies (such as Red Hots)

? Ingredient Notes & Tips:

Apples: Firm varieties like Granny Smith or Honeycrisp work best. They hold their shape while becoming beautifully tender.

Cinnamon candies: Red Hots are the traditional pick, giving both color and spice.

Sugar level: Adjust based on how sweet your apples are. Tart apples may need closer to 1/2 cup.

??? How to Make Red Cinnamon Apple Rings:

Make the syrup: In a saucepan, combine sugar, water, and cinnamon candies. Stir over medium heat until completely dissolved.

Add apples: Gently place the apple rings into the hot cinnamon syrup.

Simmer: Cook over low to medium-low heat for about 20 minutes, turning occasionally, until apples are tender and slightly translucent.

Cool: Remove from heat and let apples cool in the syrup for best flavor and color absorption.

Serve or store: Enjoy warm or chilled. Store in an airtight container in the refrigerator.

? Tips for Best Results:

Don't overcook: You want the apples tender but not mushy-just enough to soak in the syrup.

Core carefully: Use an apple corer or a small cookie cutter to get perfect rings.

Make ahead: These get better after a night in the fridge as the flavor intensifies.

? Serving Ideas & Pairings:

With roast pork or baked ham - a classic combo of sweet and savory.

On a dessert tray with Caramel Apple Pie Cookies.

Over pancakes, waffles, or oatmeal for a breakfast upgrade.

As a side for holiday dinners-pair with Pumpkin Spice Muffins for a cozy autumn vibe.

Chilled with whipped cream or ice cream for a retro-style dessert.

? Storage & Leftovers:

Refrigerator: Store in the syrup in a sealed container for up to 5 days.

Reheat gently on the stove if serving warm, or enjoy cold straight from the fridge.

Not freezer-friendly: The apples lose texture when thawed.

? More Recipes You'll Love:

Caramel Apple Pie Cookies

Big Family Banana Pudding

Pumpkin Spice Muffins

Old-School No-Bake Cookies

Chocolate Chip Cookie Bites

? Final Thoughts:

DIRECTIONS

1. **Make the syrup:** In a saucepan, combine sugar, water, and cinnamon candies. Stir over medium heat until completely dissolved.
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5. **Serve or store:** Enjoy warm or chilled. Store in an airtight container in the refrigerator.
6. ? Tips for Best Results: Don't overcook: You want the apples tender but not mushy-just enough to soak in the syrup.
7. **Core carefully:** Use an apple corer or a small cookie cutter to get perfect rings.
8. **Make ahead:** These get better after a night in the fridge as the flavor intensifies.
9. ? Serving Ideas & Pairings: Red cinnamon apple rings are incredibly versatile. Here are some of my favorite ways to serve them:
10. With roast pork or baked ham - a classic combo of sweet and savory.
11. On a dessert tray with : Caramel Apple Pie Cookies.
12. Over pancakes, waffles, or oatmeal for a breakfast upgrade.
13. As a side for holiday dinners-pair with Pumpkin Spice Muffins for a cozy autumn vibe.
14. Chilled with whipped cream or ice cream for a

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15. ? Storage & Leftovers: Refrigerator: Store in the syrup in a sealed container for up to 5 days.
16. Reheat gently on the stove if serving warm, or enjoy cold straight from the fridge.
17. Not freezer-friendly: The apples lose texture when thawed.
18. ? More Recipes You'll Love: If you love retro, comforting treats, check out these:
19. Caramel : Apple Pie Cookies
20. Big : Family Banana Pudding
21. Pumpkin : Spice Muffins
22. Old-: School No-Bake Cookies
23. Chocolate : Chip Cookie Bites
24. ? Final Thoughts: There's a reason these Old-Fashioned Red Cinnamon Apple Rings have stood the test of time-they're simple, show-stopping, and full of flavor. Whether you're keeping the tradition alive or introducing it to a new generation, this recipe adds a vibrant, nostalgic touch to any table.
25. Made them? Share your twist and tag @chefmaniac-we love seeing your retro favorites and modern spins!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-red-cinnamon-apple-rings-a-sweet-spicy-retro-treat/>

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