

## Sweet & Simple Stewed Apples: A Comforting Classic

Here's what you'll need to create these wonderfully tender Stewed Apples:



**TIME**  
**5-7 min**

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**ChefManiac**

### INGREDIENTS

to create these wonderfully tender Stewed Apples: 3 medium apples (about 1 pound), peeled, cored, and sliced (see

### DIRECTIONS

- steps, it's a taste of pure, uncomplicated goodness that evokes nostalgic charm.
- Why I : Love This Recipe
- I absolutely adore these : Stewed Apples for their sheer simplicity and comforting versatility. What I love most is how a few basic ingredients can create such a deeply satisfying and flavorful dish. The apples break down just enough to become tender, while retaining a bit of their bite, and they soak up all that wonderful cinnamon, maple, and brown sugar goodness. It fills the kitchen with an irresistible aroma that instantly feels like home. It's perfect for using up apples, and its adaptability means it can be enjoyed for breakfast, as a side dish, or as a healthy-ish dessert. It's a true go-to recipe in my home.
- List of : Ingredients
- Here's what you'll need to create these wonderfully tender Stewed Apples:
- 3 medium apples (about 1 pound), peeled, cored, and sliced (see notes for apple variety)
- ... cup water
- 2 tablespoons packed light brown sugar
- 3 teaspoons pure maple syrup (Grade A Amber or Dark, for richer flavor)
- 2 teaspoons ground cinnamon
- 1 teaspoon vanilla extract
- Swaps and : Notes
- Firm apples that hold their shape well while cooking are ideal. Good choices include Fuji, Gala, Honeycrisp, Braeburn, Granny Smith (for a tart

version), or even a mix. Softer apples will break down more quickly into an applesauce-like consistency. Adjust cooking time based on apple firmness and desired tenderness.

14. Sweetness:
15. Adjust the amount of brown sugar and maple syrup to your taste and the natural sweetness of your apples. If your apples are very sweet, you might reduce the sugar. If they are tart, you might add a bit more. Honey can be substituted for maple syrup.
16. Just enough to get things started and create some steam. Don't add too much, or your apples will be watery.
17. Ground cinnamon is a must for classic stewed apples.
18. Vanilla : Extract:
19. Pure vanilla extract adds a lovely warmth and depth of flavor.
20. Optional : Spices:
21. Feel free to add other warming spices you enjoy. A pinch of ground nutmeg, a tiny dash of ground cloves, or a touch of allspice can enhance the flavor. A tiny pinch of salt can also help balance the sweetness.
22. Lemon : Juice (Optional):
23. A squeeze of lemon juice (about 1/2 teaspoon) can brighten the flavors and help prevent browning if you're making them ahead. Add it with the water.
24. List of : Steps for the Recipe
25. Prepare the : Apples:

## SWAPS & NOTES

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Sweetness: Adjust the amount of brown sugar and maple syrup to your taste and the natural sweetness of your apples.

## TIPS FOR SUCCESS

**Slice Evenly:** Uniform apple slices ensure they cook at the same rate.

**Don't Overcrowd:** Use a large enough skillet so the apples can be in a single layer or a shallow double layer.

Overcrowding can steam them instead of gently simmering, affecting texture.

**Stir Gently but Regularly:** Stirring prevents sticking and ensures even cooking, but be gentle so you don't break up the apple slices too much unless you want an applesauce-like consistency.

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

Original recipe: <https://chefmaniac.com/sweet-simple-stewed-apples-a-comforting-classic/>