

Stuffed Slow Cooker Apples



Ingredients

- 5 large apples, cored
 - 1 tsp. vanilla
 - 1 tsp. cinnamon
 - 1/4 cup sliced almonds
 - 1/4 cup chopped walnuts
 - 1/4 cup brown sugar
 - 1/4 cup raisins
 - lemon juice
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In a small bowl, combine the almonds, walnuts, cinnamon, brown sugar, raisin and vanilla. Mix well. Place the apples in the bottom of a slow cooker. and brush lightly with lemon juice. Evenly distribute the mixed ingredients into the middle of each apple. Add about 2 1/2 cups of water to the slow cooker.

Cover and cook on high for two and a half hours. Allow the apples to sit for a couple minutes (very hot), serve and enjoy!

Yield 5 servings, serving size: 1 apple. Calories: 169. Fat: 3.5 g. Cholesterol: 0 mg. Sodium: 3 g. Carbohydrates: 28 g. Fiber: 4 g. Sugar: 22 g. Protein: 1.5 g.

*These facts may vary based on size, amount, and brand use. This information is only a guide.