



# Slow Cooker Baked Apples with Homemade Granola

 7 ingredients  2 hours  2 servings

## Directions

1. In a small bowl, combine apple cider vinegar, water and half the maple syrup. Add mixture to the slow cooker and set to high.
2. In the same bowl, combine granola, coconut oil, cinnamon and remainder of maple syrup. Mix well. Fill the apples with the granola filling and set aside any leftovers.
3. Add apples to the slow cooker and cook for 2 hours, or until the apples are soft.
4. Top with any leftover granola before serving. Enjoy!

## Notes

**No Slow Cooker** Place apples in a foil-lined pan and cook at 350 degrees F for 45 to 60 minutes.

**Leftovers** Refrigerate in an air-tight container up to 3 days.

## Ingredients

<b>2 tbsps</b>	Apple Cider Vinegar
<b>2 tbsps</b>	Water
<b>1 1/2 tsps</b>	Maple Syrup (divided)
<b>1/3 cup</b>	Granola
<b>1 1/2 tsps</b>	Coconut Oil (melted)
<b>1/2 tsp</b>	Cinnamon
<b>2</b>	Apple (medium, cored, leaving 1/2 inch at the bottom)