

SKILLET FRIED APPLES RECIPE

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Follow our easy, step-by-step, recipe to learn how to make delicious Fried Apples. Perfect for breakfast or any other time of the day. Printable recipe included.



Tender and sweet fried apple slices, with a hint of cinnamon, go perfect over hot buttermilk biscuits for breakfast. They're an excellent side dish for pork and many other favorites.

I picked up a bag of apples at the grocery store recently, thinking I would do that "one a day" thing to try and keep the doctor away. I like apples, but they have to be soft enough for me to eat them to enjoy them.

These were not.

I don't even know what variety they are, but they were hard, very hard. And, they stayed hard. Sadly, like many of the apples of today, they didn't have much flavor either.

So, when I got down to the last four, I decided to throw them in the old cast iron skillet and cook them, to see if that might help.

Any firm apple will work with this recipe. Granny Smiths and some of the harder varieties will hold up better when you cook them, so do keep that in mind when you purchase a few.

I cooked these one afternoon, but knew they would be great at breakfast, so I fried up a couple of eggs and took the final photos for the recipe. Sometimes, breakfast foods just taste better at supper time. Agreed?

This is a really simple way to use up those last couple of apples you might have hanging around. And, you'll love the flavor of them at breakfast time, or any old time. I hope you'll try them and taste them for yourself.

Ready to give our Skillet Fried Apples a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

Skillet Fried Apples – You'll need these ingredients.

An apple corer makes quick and easy work of removing the core of an apple. If you don't have one, you can always just slice your apples and cut out the core. I've removed the core from the four apples I'm using. Set them aside for now.

Add the butter. Place your skillet over just below Medium heat on your stove top. When the pan gets hot, add the stick of butter and let it begin to melt down.

Add the granulated sugar to the skillet.

Add the brown sugar.

Add the cinnamon.

And if you like, add just a dash of Nutmeg.

Stir everything together as the sugars begin to dissolve. It will be a bit thick, so you might want to add about one fourth cup of water to thin it down a bit. Apple Juice or even Apple Cider would be better, but I didn't have either of those on hand. Just saying.

You'll need to slice the apples. They might start turning a little dark, but that didn't bother me. I could have sliced them and placed them in some water with a bit of lemon juice to prevent them from turning dark, but I knew they were going to turn dark as they cooked, so why bother. I must just be getting older. Smile.

Place the apple slices in the skillet. Toss them gently to fully coat them with the sugar and butter mixture.

Stirring often, let the apples cook until they are tender. I didn't cover my skillet, but you could do so if you prefer. I just stayed with them and kept turning them in the sauce until they were tender. You want them to be tender, but not mushy. They are best if they still have a little bite left in them, and they hold up better if not super mushy.

Enjoy!

Fried apple slices are great when served on a hot buttermilk biscuit for breakfast. They go great with eggs and bacon, or eggs and ham. You get the idea.

They also make an excellent side dish for fried pork chops, pork roast, or just about any meal. Serve them warm for best results.