

Quick Apple Crisp for 2



2 Large Apples (Honeycrisp or other firm flesh cooking apple), peeled and diced

Cooking spray

2T water

1T brown sugar

2T maple syrup (may substitute 1 T brown sugar, 1T water)

2T water

1 tsp vanilla

1 tsp cinnamon

Pinch of nutmeg

1/3c old fashioned oats

2T nuts, chopped (may substitute raisins)

Directions:

Using a medium skillet, toast chopped nuts over low heat until they begin to brown. If you are using raisins skip this step. Remove nuts and turn off heat. Spray skillet with cooking spray. Place on burner and set flame to medium. Add 1T maple syrup, vanilla and ½ tsp cinnamon and nutmeg. Heat just to combine ingredients. Add oats and stir until coated. Remove oat mixture from pan and place in bowl; toss in nuts and set aside.

Spray skillet again and add apples. Place over medium heat. Add 1T maple syrup, ½ tsp cinnamon and toss well. Heat apples until soft. Remove apples from heat and place in 2 ramekins. Spoon oat topping over warm apples. Enjoy!