

Warm Apple Topping

- 4 medium MacIntosh apples, peeled and diced into bite sized pieces
- 1/3 cup brown sugar, packed
- 1 teaspoon cornstarch
- 1/2 teaspoon cinnamon
- 1/2 teaspoon lemon juice
- 1/2 teaspoon vanilla
- 1 tablespoon maple syrup (optional)
- 1 tablespoon butter

In a small pot over medium heat, mix together the cornstarch and the brown sugar. Add all of the ingredients except for the butter and stir to combine. Bring to a boil and let boil for at least a minute then reduce heat and simmer until apples are tender (about 8 minutes). Add the butter at the very end and stir to combine.