



Keller's Fried Apples

Many thanks to our longtime Farmstand team member, Kellie Dietz, for sharing her recipe with us!

Ingredients:

- 3 medium Keller's Farmstand apples, peeled and sliced (*We love using Gala or any other baking apples – but ask us for recommendations too!*)
- 3 tbsp. butter
- 2 tbsp. Keller's Farmstand Maple Syrup
- 1 tbsp. cinnamon

Directions:

1. Heat butter in a medium saucepan over medium heat.
2. Once butter is melted, add apples, cinnamon and maple syrup.
3. Stir until all apples are coated.
4. Sauté until softened and slightly browned (about 8-10 minutes).