**Sautéed Apples**

2 tbsp. butter

2 large apples, peeled, cored, and sliced ¼” thick

2 tsp. cornstarch

¼ cup cold water

¼ cup brown sugar

¼ tsp. ground cinnamon

In a large skillet or saucepan, melt butter over medium heat; add apples. Cook, stirring constantly, until apples are almost tender, about 6-7 minutes.

Dissolve cornstarch in water; add to skillet. Stir in brown sugar and cinnamon. Boil for 2 minutes, stirring occasionally.

Remove from heat and serve warm.