

## **Apple Clusters**

- 3-4 apples, cored
- 1 T each, unsalted melted butter, coconut sugar or maple syrup
- 1 t jam

Preheat oven to 375F.

Melt the butter in the microwave or on the stovetop.

Brush the cups of a 12-cup, full size muffin tin with butter.

Using a spiralizer, mandolin or sharp knife, slice the apples very thinly. Divide the apple slices into the muffin tins, placing the red skins on top.

Combine the remainder of the butter with the sugar and jam. Heat to blend, then brush the glaze over the apple slices.

Bake for 30 minutes until golden. Loosen the sides with a knife, then scoop out each bud with a spoon. Serve 2-3 Apple Clusters per person. Serves 4-6. Perfect as a dessert, snack or side dish.

**Jittery Cook**