

## **Apple Confit**

3 lbs firm baking apples (Granny Smith, Golden Delicious, or Rome)

¼ cup sugar

½ tsp cinnamon

1 tsp vanilla extract

Peel and core apples and cut into ¼ inch slices. Put apples into slow cooker with the sugar and cinnamon. Stir to coat.

Cover and cook until the apples are tender, but not pureed. Stir in vanilla extract.

Let cool and chill in refrigerator. Top with roasted hazelnuts.