

Crockpot baked apples
(altered from Baked Cinnamon Apples on Food.com)

1 quart bag of frozen sliced apples with peels on
1 cup raisins
1 cup sugar
1/4 cup brown sugar
1 Tablespoon cinnamon
1/8 teaspoon nutmeg
3 Tablespoons cornstarch (calcium fortified)
4 Tablespoons GFCF Bluebonnet light margarine

Defrost apples so they come apart. Mix Sugar spices and cornstarch in the bottom of the Crockpot. Stir in the apples and raisins until well coated. Dot with slices of margarine and cook on high for 1 1/2 to 2 hours. It is very sweet would be excellent on angle food cake or over soy ice cream



<http://www.lincolntent.com/GlutenFreeCaseinFree-Desserts.html>