



[Slow Cooker Apple Cinnamon Oats Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 10 Minutes

Cook Time: 6Hours

Total Time: 6 Hours 10 Minutes

Serves: 4

Slow Cooker Apple Cinnamon Oats Ingredients:

- 1 cup Apple, peeled, cut, cored, shredded
- 1 cup Steel Cut Oats
- 2 cups Milk
- 1½ cups Water
- ½ cup Raisins
- 1 TBSP Brown Sugar
- 1 tsp Cinnamon
- 1 tsp Vanilla

Slow Cooker Apple Cinnamon Oats Directions:

- Line your slow cooker pot with parchment paper or spray with a non-stick spray.
- Peel your apple(s). Core, cut, and then shred.
- Add shredded apple, steel cut oats, milk, water, raisins, brown sugar, cinnamon, and vanilla to your prepared slow cooker pot. Combine well.
- Cook on low setting for 6 – 7 hours depending on the consistency you prefer of the oats; the chewier the oat, the shorter the cooking time.
- On serving, garnish with more brown sugar, a drizzle of cream, extra raisin, some walnuts, a bit of fresh apple, or some maple syrup.