Crockpot Apple Honey Pork Loin

- 2 lb Pork loin
- 3 Apples
- 4 tbsp Honey
- 4 tbsp Cinnamon

Cut apples into thin slices then line the bottom of your crockpot with a layer of apples.

Take your pork loin and cut a slit about halfway through and repeat about every inch or so.

Take the remaining apples and put a slice in each cut. You may use two depending on how wide your pork loin is.

Make sure it is full from one side to the other.

Place pork in the crockpot, sprinkle the cinnamon and rub in, then drizzle the honey over the pork loin.

Cook on low for 8 hours or high for 4 hours.

