

BAKED APPLES

Baked apples make a special breakfast treat on a cold winter morning, or you can put a scoop of vanilla ice cream on them and serve them as a dessert.

Serves 4 | Recipe by L.M. Browning

INGREDIENTS

- 4 apples (any type)
- 4 tablespoons light brown sugar
- 4 tablespoons pecan sugar cinnamon butter (see previous page for recipe, or substitute plain butter)
- 4 teaspoons raisins
- ¼ cup chopped walnuts (only add if using plain butter)
- 4 tablespoons sweet apple cider
- Cinnamon, to taste

PREPARATION

Pre-heat oven to 375°. Wash and core apples. Use a spoon to scoop out a small bowl shape, being sure not to go all the way through to the bottom of the apple. You are making a little bowl within the apple in which to place your other ingredients.

Into each apple, pack 1 tablespoon each of the brown sugar, butter, raisin, and cider.

Place apples onto a baking sheet or into a cast iron skillet. Sprinkle chopped walnuts into each apple (skip this ingredient if including pecan sugar cinnamon butter recipe). Sprinkle lightly with cinnamon.

Bake 20-30 minutes or until apples are soft.

