

Monthly
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Simply Seasonal

Baked Apples

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Baked Apples

Ingredients

- *4 apples (Liberty, Gold Rush, etc.)
- 1/2 cup raisins or other dried fruit
- 2 Tbsp maple syrup
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/3 cup water

*can be found locally

Directions

1. Preheat oven to 350°F.
2. Core apples, peel a strip from the top of each apple, and place them in a small casserole dish.
3. In a small bowl, mix together raisins, brown sugar, cinnamon, and nutmeg.
4. Fill each apple with raisin mixture. Pour water into casserole dish, at base of apples.
5. Bake for 40-45 minutes or until apples are tender. Serve warm, topped with ice cream or whipped cream, if desired.