

# BAKED APPLES



## A RECIPE FROM MY MOTHER

### Chef Steve

4 servings

15 minutes prep time

50 minutes total cook time

Granny Smith, Rome Beauty, Golden Delicious, or Jonagold are good.

## INGREDIENTS

4 large apples

1/4 cup brown or white sugar

1/2 tsp. cinnamon

1/4 cup chopped pecans (optional)

1/4 cup currants or chopped raisins (optional)

2 tbsp. butter

3/4 cup boiling water

1/2 cup Red Hots (optional)

## DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. Rinse and dry the apples.
3. Cut out cores, making holes in apples for stuffing.
4. Put the apples in a baking dish.
5. Place dry ingredients in a small bowl and stir to combine.
6. Stuff apples with dry ingredients, dot with butter.
7. Pour the boiling water into the bottom of the baking dish.
8. Bake at 375°F (190°C) for 30 to 45 minutes, until apples are cooked through.
9. Remove apples from the oven and baste them with the juices from the pan.

## SHOPPING LIST

4 large apples

pecans

raisins

Red Hots

