

Baked Apples

| <u>Ingredient</u> | <u>Quantity</u> | <u>Instruction</u> |
|-------------------|-----------------|--------------------|
| apples | 2 large | washed & cored |
| butter | 2 TBLSP | |
| brown sugar | 2 TBLSP | |
| cinnamon | 1 tsp | |
| water | ½ cup | |
| granola | ½ cup | |

- Preheat the oven to 375 deg F.
- Core the apples: Using a sharp paring knife, cut around the core, halfway to 3/4 down into the apple. Use a spoon to carefully dig out the core within breaking the apple. It takes a bit of patience and arm muscle.
- Snuggle the apples into a loaf pan so that they stand upright.
- Stuff half of the butter and brown sugar into each of the 2 apples.
- Sprinkle half the cinnamon over top of each apple, then stuff half of the granola into each apple.
- Pour the water into the bottom of the loaf pan.
- Bake for 45 minutes or more, depending upon the size of the apples.
- Serve as is or with a scoop of vanilla ice cream or a drizzle of aged balsamic.

Dessert