

Baked Apples

Source: Chef Scotty

Yield: 4 servings

5 apples (see notes)
½ cup brown sugar
½ teaspoon cinnamon
¼ teaspoon nutmeg
2 Tablespoons cold butter, cubed
½ cup raisins

Topping:

½ cup flour
¼ cup oats
¼ cup brown sugar
¼ cup sugar
Pinch salt
½ teaspoon cinnamon
4 Tablespoons cold butter, cubed
¼ cup chopped walnuts



1. Peel all five apples. Core and dice one apple. Carefully remove the core from the remaining apples, leaving the apple intact.
2. Mix together the brown sugar, cinnamon, nutmeg. Fold in the butter, raisins and diced apple.
3. Place the apple in a 9x9 baking dish and stuff the centers with the apple-sugar mixture.
4. For the topping, combine the flour, oats, sugars, salt and cinnamon. Cut in butter with a fork until crumbly. Mix in walnuts and pack onto the tops of the apples.
5. Bake in a preheated 375°F oven for 20-25 minutes until the topping is crisp and golden brown. Serve warm with ice cream and caramel sauce.

Chef Scotty's Notes:

I like Rome Beauties best when baking apples, but Gala, Honeycrisp, Jonagold and Braeburns are all good choices for baked apples.

WSU Clark County Master Food Preservers

~ ~ ~

Food Preservation or Food Safety Questions?

Contact us via our Food Preservation & Safety Helpline
360-397-6060 ext. 5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article Apples published on September 29, 2017.
For previous article recipes visit <http://ext100.wsu.edu/clark/?p=8163>