

Baked Stuffed Apples

Ingredients

- 1/4 cup raisins
- 1/4 cup chopped pecans
- 1 tsp cinnamon
- 1 tbsp brown sugar
- 4 lg baking apples
- 1 tbsp butter
- 1/2 cup water

Instructions

Heat oven to 375 degrees. In small bowl combine raisins, nuts, cinnamon and sugar. Peel off 1/3 of the skin at the top of each apple. Core apples. Stuff each apple with equal amounts of raisins mixture. Dot each with 1/4 of the butter. Arrange in 8 X 8 inch baking dish pour water around apples. Bake 45 minutes until tender, not mushy, basting occasionally.

Summary

Yield: 4

Prep Time: 10 minutes

Category: Fruits