

CINNAMON BAKED APPLES

Total Time 60 minutes. Please bake under the supervision of an adult.

Preparation time 15 minutes

Cooking Time 45 minutes

Ingredients

4 large baking apples
¼ cup brown sugar
1 teaspoon cinnamon
¼ cup chopped pecans (optional)
¼ cup currants or chopped raisins
1 tablespoon butter
¾ cup hot water

Method

1. Preheat oven to 375F (190C)
2. Cut out the apple cores making a hole for stuffing. Leave about ½ inch of the apple intact at the bottom.
3. Combine the sugar, cinnamon, currants or chopped raisins and pecans (if using) in a bowl.
4. Place the apples on a baking dish and stuff each one with the cinnamon sugar mixture. Place a dot of butter on top of each apple.
5. Pour hot water into the bottom of the baking dish. Bake at 375F (190C) for 30 to 45 minutes, until the apples are cooked through and tender.
6. Remove from the oven and baste with juices from the pan.

Serve with ice cream!

Enjoy!

