

Spicy Baked Apples

Recipe from: *Simply in Season* cookbook

4 large baking Apples
6 T. Maple Syrup **OR** ½ C. Brown Sugar
1 tsp. Ground Cinnamon
1 C. Pecans or Walnuts (Finely chopped; optional)
½ C. Raisins
1 C. Apple Juice or Water
1/3 C. Maple Syrup
2 tsp. Lemon Juice (optional)
½ tsp. Ginger Root (peeled and minced; optional)

Peel the top third of each apple. Core from the top, making the holes about ¾ inch wide.

Whisk together in a small bowl: Syrup or sugar, cinnamon, pecans or walnuts.

Stir in raisins. Fill each apple with nut-raisin mixture, mounding it a little on top. Put apples in small baking dish just big enough for apples.

Mix together juice or water, syrup, lemon juice, ginger root in a small bowl. Pour over the apples and cover. Bake at 350F just until apples are tender when pricked at the top with a sharp knife, 40-50 minutes. (Over-baking will cause the apples to split and lose juice and flavor). After baking, pour the cooking juices into a saucepan. Boil over high heat until thickened and reduced to about ½ cup. Pour over the apples in the baking dish. Serve each apple in a bowl-with or without whipped cream.

Makes 4 servings.

From *Simply in Season* by Mary Beth Lind and Cathleen Hockman-Wert. Copyright © 2009 by Herald Press, Scottdale, PA 15683. All rights reserved. Used by permission. www.heraldpress.com

Submitted to *Simply in Season* by:
Audrey Metz, Washington, District of Columbia
Delores Plenert, Dawson Creek, British Columbia