

# Baked Apples



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Recipe from: [www.americastestkitchen.com](http://www.americastestkitchen.com)

Serves 6

7 large apples

6T butter, softened

1/4c brown sugar

1/3c dried cranberries,  
coarsely chopped

1/3c pecans, toasted,  
coarsely chopped

3T old~fashioned rolled  
oats

1t orange zest

1/2t cinnamon

pinch salt

1/3c maple syrup

1/3c + 2T apple cider

Adjust oven rack to middle position and heat oven to 375 degrees. Peel, core, and cut 1 apple into 1/4" dice. Combine 5T butter, brown sugar, cranberries, pecans, oats, orange zest, cinnamon, diced apple, and salt in large bowl; set aside.

Shave thin slice off bottom (blossom end) of remaining 6 apples to allow them to sit flat. Cut top 1/2" off stem end of apples and reserve. Peel apples and use melon baller or small measuring spoon to remove 1 1/2" diameter core, being careful not to cut through bottom of apple.

Melt remaining 1T butter in 12" nonstick oven~safe skillet over medium heat. Once foaming subsides, add apples, stem-side down, and cook until cut surface is golden brown, about 3 minutes. Flip apples, reduce heat to low, and spoon filling inside, mounding excess filling over cavities; top with reserved apple caps. Add maple syrup and 1/3c cider to skillet. Transfer skillet to oven, and bake until skewer inserted into apples meets little resistance, 35~40 minutes, basting every 10 minutes with maple syrup mixture in skillet.

Transfer apples to serving platter. Stir up to 2T remaining cider into sauce in skillet to adjust consistency. Pour sauce over apples and serve.

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**Debbie Spangler ~ Certified Personal Chef**

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