

KENNEDY★HAHN

APPLIANCE

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★★★ Baked Apples ★★★

Courtesy of Richard L. Williams

Chef-Instructor Culinary Arts, Fox Valley Technical College, Appleton, Wisconsin

8 servings

Ingredients:

4 Granny Smith apples
2 tablespoons fresh lemon juice
2 cups water
1/2 cup honey or maple syrup
1/2 cup raisins
1/2 cup walnuts, chopped
1 teaspoon cinnamon
2 cup apple cider

Using an apple corer, core apples. Enlarge top and bottom of cored hole by cutting a tapered cut at a 45 degree with a slant about 3/8 inch long. Using the sharp knife, cut the apple horizontally in half creating two close equal parts.

Combine lemon juice and water in bowl and submerge apples as soon as they have been cut. Mix honey or syrup, raisins, walnuts and cinnamon together.

Pour apple cider into baking dish.

Remove apple from lemon water, drain and place them with large cut side down in the baking dish.

Fill cavity of apples with stuffing and heap a bit above opening.

Bake uncovered for about 25 to 30 minutes depending on size of apples, until they are tender.

Drizzle juice from bottom of pan over apples and serve hot.

