

Serves: 6

Baked Apples

Ingredients

CINNAMON APPLES

3 medium firm, sweet apples, like Honey-crisp or Fuji

1 tablespoon brown sugar

1/4 teaspoon ground cinnamon

OAT TOPPING

8 tablespoons (115 g) unsalted butter (1 stick)

3/4 cup (105 g) all-purpose flour

3/4 cup (65 g) old-fashioned rolled oats

1/2 cup (100 g) brown sugar

1/4 teaspoon ground cinnamon

1/8 teaspoon kosher salt

FOR SERVING

Vanilla ice cream

Salted caramel sauce, see our easy homemade caramel sauce



Directions

PREPARE APPLES

1. Heat the oven to 375 degrees F. Lightly spray a baking dish large enough to fit 6 apple halves with non-stick cooking spray.
2. Halve the apples from stem to end and use a spoon to scoop out the core, seeds, and stem. Arrange the apple halves in the baking dish with the flesh facing up. Scatter 1-tablespoon of brown sugar and a 1/4-teaspoon of cinnamon over the apples.

MAKE TOPPING

1. Melt the butter in a pan over medium heat. Remove the pan from the heat then stir the flour, oats, brown sugar, cinnamon, and salt into the melted butter (doing this directly in the saucepan reduces dishes).
2. Divide the topping between the apples, lightly pressing it down onto the apples.

BAKE APPLES

1. Cover with aluminum foil and bake 25 minutes. Uncover the apples then bake another 20 to 30 minutes until the apples are soft and the topping has browned.

TO FINISH

1. Serve with a scoop of ice cream, a drizzle of caramel sauce, or plain. The apples will keep for up to a week, simply reheat in a warm oven or in the microwave.

