

Sarah's Old-Fashioned Baked Apples

Makes: 4 baked apples

Ingredients:

¼ cup light or dark brown sugar
½ teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
¼ cup dried cranberries or raisins
4 large apples
2 tablespoons unsalted butter
3 tablespoons walnuts, finely chopped
1 cup hot water

Directions:

Preheat oven to 375 degrees.

In a small bowl, use a fork to mix the brown sugar, cinnamon and nutmeg until combined. Stir in the dried cranberries and set aside.

Use a paring knife, apple corer or melon baller to remove the core from each apple (I find the melon baller to be the easiest), leaving the bottoms intact to hold the filling. Place the cored apples in a baking that is just large enough to hold the apples without them touching – you can use an 8-inch or 9-inch square pan, or a round cake pan or pie plate.

Spoon the filling evenly into each apple, stopping just below the top. Add ½ tablespoon of butter to each apple and then top with the chopped walnuts. Gently press the tops to make sure each apple is fully stuffed and add more nuts if needed. You can also add a drizzle of honey or some cinnamon sugar at this stage, if desired.

Pour the hot water into the pan around the apples. Bake until the apples appear slightly soft (but not mushy), about 45 to 55 minutes, depending on your oven and the type of apple you are baking.

Remove from the oven and spoon the juices from the bottom of the pan over each apple. The exterior of the apples will wrinkle as they cool – this is normal and adds to their charm.

Serve warm, either plain or with a dollop of whipped cream or ice cream, or a drizzle of salted caramel sauce. Leftovers may be refrigerated in an airtight container for up to 2 days and reheated in the oven or microwave.



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