

Baked Apples

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 1 hour 10 minutes

Preparing to bake

Preheat the oven to 375°F.

Step 1: Preparing to bake

Step 2: Preparing the apples for baking

- 2 large apples
- 1 English muffin or 2 small slices leftover bread
- 3 tablespoons maple syrup
- 2 tablespoons apricot jam
- 2 tablespoons unsalted butter

Using an apple corer, remove the core from the apples. Using a sharp paring knife, make a cut, about ¼-inch deep, around the equator of the apple. Place the two muffin halves in a gratin dish or shallow ovenproof dish and set the apples on top. Drizzle the maple syrup over the apples and fill the center of each apple with one tablespoon of the jam and ½ tablespoon of the butter. Dot the remaining butter around the dish.

Step 3: Baking the apples

- ½ cup water

Pour the water around the edges of the dish. Bake until the apples are tender, about 1 hour. Allow to cool for 10 minutes.

Step 4: Serving

Serve hot, warm, or at room temperature.