



BAKED APPLES

4 Large or 6 small, firm, tart apples
1/3 C. packed brown sugar
¼ C. chopped walnuts
¼ C. raisins (optional)
½ t. nutmeg
¼ t. cinnamon

Core through the top of apple, stopping ½ inch from the bottom. Set the apples in a shallow baking dish just large enough to hold them without touching.

Combine all other ingredients. Spoon mixture into the apples & scatter any that is left into the pan. Dot small pieces of butter on top. Pour 2/3 C. water or apple cider into the pan. Cover tightly with lid or foil. Bake at 350 for 30 minutes. Uncover, baste with the syrup in the bottom of the pan, & bake until they are tender but not mushy, about 10 minutes more, depending on the variety. Place the apples on serving plates & spoon the syrup over the apples. Serve warm with cream or vanilla ice cream.