

Baked Apples with Cinnamon Sticks

Apples-select apples that are firm

Chopped nuts - 1 TBS per apple

Brown Sugar - 1 TSP per apple

Raisins - 1 TBS per apple

Butter - 1TSP per apple

Cinnamon sticks-1-3" stick per apple

1. Preheat oven to 375 degrees
2. Cut the top of each apple and core and seed each one
3. (make sure you don't cut through the bottom)
4. Fill each apple with nuts, sugar and raisins. Dot with butter and a cinnamon stick in each apple
5. Lightly butter a baking dish and put apples in the dish with about a $\frac{1}{4}$ inch of water
6. Bake at 375 degrees for about 25 minutes until apples are soft but should retain their shape