

My Mom's Baked Apples

Cinnamon-sugar sprinkled over baked apple pieces; delicious hot or cold!

Yield:

9 servings

Ingredients:

9 cooking apples (anything except Red Delicious will work)

3/4 cup water

lemon juice, optional

3-4 tablespoons sugar

1 tablespoon cinnamon

Instructions:

1. Peel apples. Cut each apple in half and remove the core.
2. Place apples core-side-up in a 9×13-inch glass baking dish. Pour a little water into the dish – about 3/4 cup – so that there's a thin layer on the bottom.
3. If apples are not very tart, sprinkle with lemon juice. For tart apples, skip this step.
4. Sprinkle each apple half with about 1/2 teaspoon sugar.

5. Sprinkle cinnamon over apples.

6. Bake uncovered in a pre-heated 325 degree oven for 25-35 minutes or until apples test tender with a fork. Serve hot or cold, or over ice cream!



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This recipe is from Tammy's Recipes.