

BAKED APPLES

Makes about 4 servings.

- 2 unpeeled Ambrosia™ apples**
- 2 Tbsp unsalted butter, softened**
- Juice from ½ lemon**
- ¼ tsp cinnamon**
- ¼ tsp salt**
- ¼ cup granulated sugar**
- ¼ cup honey or maple syrup**

Preheat the oven to 375°F. Slice each apple in half, crosswise. Place the apples cut side up in a baking dish, and dot with the butter. Drizzle with the lemon juice.

Mix the cinnamon, salt and sugar in a small bowl to blend, and then sprinkle on the top of each apple to coat.

Roast the apples for 20 to 30 minutes until the tops are golden brown. Remove the apples from the oven and drizzle with the honey or maple syrup. Allow the apples to cool slightly before serving.

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Recipe developed by Lara Ferroni for CMI.