



Easy Baked Apples

Ingredients:

- * 2 baking apples like *Granny Smith*, *firm apples work best*
- * 1/4 cup brown sugar, firmly packed
- * 1/3 cup raisins or dried cranberries
- * 1/8 teaspoon cinnamon
- * Pinch of nutmeg
- * 2 teaspoons butter

Preparation:

Wash and core apples, then remove a 1 inch strip of peel around the middle of each apple; place in a 1-quart shallow baking dish.

Combine sugar, raisins, cinnamon, nutmeg and brown sugar in a small bowl; fill the center of each apple with some of the cinnamon mixture and dot each apple with the butter. Add just enough water to baking dish to cover the bottom of the dish; bake, uncovered, at 350° for about 30 minutes, or until apples are tender. Baste with juices occasionally. Serve warm. Of course you can add a dollop of whip cream for added sweetness