



Walnut-Stuffed Baked Apples

Ingredients:

1/2 cup almond meal	1/8 teaspoon ground cloves
1/2 cup walnuts	1/4 cup maple syrup
1/4 cup raisins	1/4 cup unsalted butter
1/2 teaspoon ground cinnamon	4 large Jazz apples
1/2 teaspoon ground ginger	1/2 cup water
1/4 teaspoon ground nutmeg	

Directions:

1. Preheat the oven to 375°F.
2. In a bowl, combine almond meal, walnuts, raisins, cinnamon, ginger, nutmeg, and cloves.
3. In a saucepan, melt butter. When melted, add maple syrup and mix.
4. Add the butter and maple syrup mixture to the dry ingredients and mix well.
5. Slice 1/2 inch off the top of each apple. With small end of melon baller or small spoon, scoop out inner core and seeds from inside each apple to bottom (do not go all the way through apple).
6. Arrange apples, cavity side up, in a baking dish. To insure apples stand upright, cut a little bit off the bottom for a flat surface.
7. Split the walnut mixture among the apples and fill each cavity.
8. Pour 1/4 inch of water in pan around apples.
9. Bake apples 30 – 40 minutes or until desired tenderness, rotating baking dish halfway through baking.

Servings: 4 apples

