

Baked Apples

Ingredients

- 6 apples
- 6 Tbsp water
- 6 Tbsp sugar (white or brown)

Instructions

1. Wash and core the apples. They may be prepared for baking in one of the following ways:
 1. Unpared (the skin may be cut halfway between stem and blossom end of apple - this makes the apple keep its shape better.)
 2. Pared.
 3. Upper half of apple only (around stem end) pared.
2. Place the apples in a granite, aluminium, or glass baking dish.
3. Pour a tablespoon of sugar in the core of each apple.
4. Pour the water around the apples.
5. Bake in a hot oven (400°F) for 20 to 40 minutes, or till tender when tried with a fork.

Baked Apples

6 apples

6 Tbsp water

6 Tbsp sugar (white or brown)

Method: After being washed and cored, the apples may be prepared for baking as follows:

1. unpared (the skin may be cut halfway between stem and blossom end of apple. This makes apple keep its shape better.)

2. pared

3. upper half of Apple only around
(around stem - end) pared.

4 Place the apples in a granite,
aluminum or glass baking
dish. Pour a tablespoon of
sugar in the core of each apple.
Pour the water around the apples.
Bake in hot oven (400°F) bake for
20 to 40 minutes or till tender
when tried with a fork.