**Cinnamon Baked Apples**

Ingredients:

- Jonathan or similar red apples

- 3 tablespoons of sugar per apple

- cinnamon

- 1/4 to 1/2 teaspoon butter per apple

- 1 cup water per 4 apples

Directions:

- Cut off the skin from around the top

1/3rd of each apple and remove the

core, but not all the way through;

leave the bottom

- Put apples in baking dish and add 3

tablespoons of sugar in each apple.

- Powder the tops of the apples with

cinnamon

- Put 1/4 to 1/2 teaspoon butter on

top of each apple

- Put 1 cup of water in the dish for

every 4 apples

- Bake for 1 hour at 400 degrees

- Remove apples from pan, then simmer

cook the remaining syrup for 5

minutes and pour over the apples