DELIGHTFULLY BAKED APPLES

### Baked apples topped with oats, cinnamon and a touch of brown sugar. Easy to make and a great way to use up those apples this Fall! They are like little individual apple crisps without all the added fuss of cutting and peeling the apples. A simple, light dessert for a cool autumn evening, serve this a la mode for an extra special treat!INGREDIENTS:

* 2 large apples, cut in half
* 2 tbsp butter, melted
* 2 tbsp brown sugar, unpacked
* 2 tbsp all purpose or gluten-free flour
* 4 tbsp quick oats
* pinch of cinnamon

### DIRECTIONS:

1. Preheat oven to 350ºF.
2. Cut apples in half and remove core and seeds with a small pairing knife or spoon.
3. In a small bowl combine butter, brown sugar, flour, oats and cinnamon. Spoon on top of the apple halves and sprinkle with cinnamon.
4. Place on a cookie sheet and bake in the oven for 30 minutes.
5. Serve warm with a scoop of ice cream if desired.

\*check labels for gluten-free.

Read more at http://www.skinnytaste.com/delightfully-baked-apples/#8i2cGXfO2hBWlWVG.99