



BAKED APPLES

Abigail's Recipes

This yummy treat would have been available to Abigail during late summer and autumn, since that was the only time the apples were ripe and ready to pick.

Ingredients You'll Need:

4 large apples
1/4 cup of brown sugar
1 teaspoon of cinnamon
1/4 cup of chopped pecans
1/4 cup of currants or chopped raisins (optional)
1 tablespoon of butter
3/4 cup of boiling water

Directions:

Preheat the oven to 375°F. Wash the apples and remove the cores to 1/2 inch of the bottom of the apples. If you have an apple corer, use that. If not, use a paring knife to cut out the stem area, and then the core. Use a spoon to dig out any seeds. Make the holes about an inch wide.

In a small bowl, combine the brown sugar, cinnamon, pecans, and currants/raisins (optional). Place the apples in an 8x8" baking pan. Stuff each apple with the sugar mixture. Top each apple with 1/4 tablespoon of butter.

Add the boiling water to the baking pan. Bake the apples for 30 to 40 minutes, until tender but not mushy. Remove the apples from the oven and baste the apples several times with the pan juice.

Serve warm with vanilla ice cream on the side.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

The Winter of Red Snow

1.

Makes 4 Servings