

APPLE CRISP STUFFED BAKED APPLES

Serves: 4-6 | Prep Time: 25 minutes | Cook Time: 15 minutes

1. Preheat oven to 400°F.
2. Prepare the crumble topping: In a medium bowl whisk together flour, oats, brown sugar, sugar and cinnamon. Cut in the butter with a pastry knife, or two forks until mixture is crumbly. Set aside.
3. Peel and chop 2 of the apples. Add chopped apples, butter, brown sugar, and cinnamon to a medium sauce pan and stir over medium heat for 8 minutes or until apples are tender. Remove from heat.
4. Chop the tops off of the remaining 6 apples and use a spoon to scoop out the flesh. You don't scoop all of it out, just enough to make a "bowl" for the filling.
5. Fill scooped-out apples with the warm apple filling from sauce pan. Top with a generous amount of crumble topping.
6. Place stuffed apples on a baking sheet and bake for 10-15 minutes until crumble topping is crispy. Serve warm with vanilla ice cream and caramel sauce.

INGREDIENTS

- 8 apples
- 4 tablespoons butter
- 1/4 cup light brown sugar
- 1/2 teaspoon ground cinnamon

CRUMBLE TOPPING:

- 1/2 cup all-purpose flour
- 1/4 cup oats
- 1/4 cup light brown sugar
- 1/4 cup granulated sugar
- 1/2 teaspoon ground cinnamon
- 4 tablespoons butter, chilled and cubed

