

WALNUT-STUFFED BAKED APPLES

YIELD: 4 servings

INGREDIENTS:

- 1/2 cup brown sugar
- 1/2 cup walnuts
- 1/4 cup golden raisins
- 1/4 cup unsalted butter, cut into 1/4-inch pieces
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 4 large Gala apples
- 1/2 cup fresh orange juice

DIRECTIONS:

1. Preheat oven to 375 degrees F. In small bowl, combine brown sugar, walnuts, raisins, butter, cinnamon, ginger, nutmeg and cloves.
2. Slice 1/2 inch off top of each apple. With small end of melon baller or small spoon, scoop out inner core and seeds from inside of each apple up to bottom (do not go all the way through apple). Arrange apples, cavity side up, in 9 x 9-inch glass or ceramic baking dish. Fill each cavity with 2 tablespoons brown sugar-walnut mixture. Sprinkle remaining brown sugar-walnut mixture on top of apples. Pour juice around apples.
3. Bake apples 30 to 40 minutes or until desired tenderness, rotating baking dish halfway through baking. Spoon juices remaining in dish over apples and serve warm.