

Delicious Baked Apples

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

These baked apples are tender and taste great on a cold evening or any other evening Plus the house smells just divine while cooking them Adjust the amount of cinnamon and nutmeg to suit your taste

Ingredients

- - 1 teaspoon butter - 2 tablespoons brown sugar - 3 teaspoons vanilla sugar - 3 teaspoons ground cinnamon
- or to taste - 1 teaspoon ground nutmeg
- or to taste - 6 large apples - peeled
- cored
- and sliced - 3 ½ tablespoons water

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a large baking dish with butter. Mix brown sugar
2. vanilla sugar
3. cinnamon
4. and nutmeg in a small bowl. Dotdash Meredith Food Studios Layer about 1/3 of the apples in the prepared baking dish; sprinkle with 1/3 of the sugar mixture. Dotdash Meredith Food Studios Repeat layers twice more. Dotdash Meredith Food Studios Bake in preheated oven for 30 minutes. Pour water over apples and continue baking until tender
5. about 15 minutes more. Dotdash Meredith Food Studios