

Spiced Baked Apples

adapted from New England Apple Association recipe

6 Windy Hill Farm apples

½ cup sugar

2 Tbsp flour

1-½ tsp cinnamon

2 Tbsp margarine, melted

1/3 cup walnuts, chopped

Peel and partially core apples, leaving bottom end of apple cores in place. In pie plate or baking dish, combine sugar, flour, and cinnamon. Dip apples in melted margarine, then roll in sugar mixture. Place coated apples in shallow baking dish.

Heat oven to 350°F. Combine walnuts, remaining margarine, and remaining sugar mixture; spoon into centers of apples. Add enough water to just cover bottom of baking dish. Bake 45 minutes or until apples are tender.