



## Baked Apples

Serves 4

Pareve/dairy

### Ingredients

4 granny smith apples

¼ c brown sugar

2 T unsalted butter (omit if pareve)

Pinch salt

1 c raisins

½ tsp cinnamon

½ c water

### Instructions

1. Preheat the oven to 375.
2. Wash and core apples and place in a baking dish.
3. Combine all three ingredients and stir well until smooth and combined. Chill for at least 1 hour.
4. In a small bowl, mix together brown sugar, butter (if using), salt, raisins and cinnamon, crumbling together with your fingers. Stuff the mixture inside the apples, and leave any remaining mixture in the baking dish.
5. Pour ½ c water into the pan, cover with foil, and bake for 30-40 minutes.
6. Apples will be soft when pierced with a knife or fork. Allow to cool 15-20 minutes before serving.



*Recipe provided by Chef Melinda McNeil of the East Valley JCC's Challah Factory.*