



THE J.M. SMUCKER Co

Baked Apples

Prep Time Cook Time Serves Difficulty

15 mins 1 hr 4 N/A

Ingredients

- 1/4 cup (50 mL) Robin Hood® Oats
- Robin Hood® Quick Oats
- 1/4 cup (50 mL) brown sugar
 - 1/2 tsp (2 mL) ground cinnamon
 - 1 pinch ground allspice
 - 4 firm apples
 - 3/4 cup (175 mL) unsweetened apple juice

Directions

Step 1:

Preheat oven to 350°F (180°C).

Step 3:

Combine oats, sugar, cinnamon and allspice in a small bowl and set aside.

Step 4:

Wash and dry apples. With a knife, slice 1/2" (1 cm) off the top of each apple and set aside. With the knife tip, cut around the core and then use a metal spoon to scoop out the rest of the core, making sure to leave the bottom intact (like a cup).

Step 5:

Fill each apple with 1 - 2 tbsp of filling (15-30 mL) and cover with reserved apple tops. Place filled apples in 9 x 13 (3 L) baking dish, and sprinkle with any remaining filling. Pour apple juice in bottom of pan. Cover tightly with foil and bake in preheated oven for 40 minutes. Remove foil and continue baking for 15 to 20 minutes.

Images

