


Baked Apples with Maple Sauce and Walnut Crunch

Recipe By *Estee Kafra*



Cooking and Prep: 
3.5 h

Serves:  6

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Vegan,
Pescetarian

Source: Family Table by
Mishpacha Magazine

These baked apples are worthwhile just for the smell they produce. This is a great Friday night or cold winter evening dessert.

Ingredients (15)

For the Apples

- 6 medium Granny Smith apples
- 1/2 cup raisins, **Gefen Dried Cranberries**, or dried currants
- 2 tablespoons brown sugar
- 1 teaspoon ground cinnamon

1/2 cup maple syrup

1/4 cup brown sugar

3/4 cup apple cider

1 cinnamon stick

For the Walnut Crunch

1/3 cup packed brown sugar

1/3 cup old-fashioned rolled oats

1 tablespoon flour

1/4 teaspoon ground cinnamon

pinch of salt

2 tablespoons margarine or butter, melted (use soy-free, if needed)

2 tablespoons chopped walnuts or pecans

Start Cooking

Prepare the Apples

1. Peel the top third of every apple and core halfway down the center.
2. Mix the raisins, cranberries, or dried currants, brown sugar, and cinnamon in a small bowl and fill each cavity with the mix.
3. Place in a slow cooker. Pour the maple syrup over the apples.
4. In another bowl, dissolve the brown sugar in the cider, and pour into the slow cooker as well. Place the cinnamon stick into the liquid.
5. Cover and cook on low for about three hours. Keep warm until ready to serve. Top with some sauce and a spoonful of walnut crunch.

Prepare the Walnut Crunch

- 1.

Preheat oven to 325°F (170°C). Mix all ingredients and spread out on cookie sheet. Bake for 20 minutes, stirring once.