

Fancy Baked Apples

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  50
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Serves:  8

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

Check out this simple elegant upgrade for presenting your baked apples. In cute dough baskets, baked apples are ready for a place of honor at your holiday table.

Try this [easy flaky dough](#)

Ingredients (6)

Main ingredients

- 8 apples, peeled and cored
- 1/2 package flaky dough or [Easy Flaky Dough](#)

Filling

- 1/2 cup sugar
- 2 tablespoons brown sugar

2 tablespoons cinnamon

1 tablespoon **Gefen Bread Crumbs** or other unflavored bread crumbs

Start Cooking

For the Fancy Baked Apples

1. Combine sugar with cinnamon and bread crumbs.
2. Roll out flaky dough to 1/4 inch thickness, cut into four by four inch squares.
3. Place one apple in center of each dough square. Fill apple with cinnamon and sugar.
4. Stretch dough gently and bring corners towards center, fasten with toothpick.
5. Bake at 400 degrees Fahrenheit for 20 minutes.
6. Reduce heat to 350 degrees Fahrenheit and bake additional 20 minutes.
7. Sprinkle liberally with confectioner's sugar. Garnish with cherry or grape on top, if desired.

Credits

Photography and Styling: Baila Rochel Leiner