

Baked Apples with Raisins

INGREDIENTS

Apples
Raisins
Pecans
Vanilla
Cinnamon
Nutmeg
Ground Cloves
Apple Cider

INSTRUCTIONS

Preheat oven to 350 degrees. Core the Apples. Add about 1/3 cup of raisins for each apple to a bowl. Stir vanilla in with the raisins until the raisins are just very lightly coated. Add cinnamon, nutmeg in equal parts and a dash of cloves. This also should just very lightly coat the raisins. Also add crumbled pecans. Mix all together.

Place cored apples in a baking dish and spoon the raisin mixture into the centers. Pour apple cider into the bottom of the dish to about 1/4 in high. Cover baking dish with foil. Bake for 30 minutes. Remove and cool. These taste great hot or cold...with or without ice cream. Be sure you are careful scooping the apples out of the baking dish; don't let the raisin mixture fall out!
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