

# Baked apples an autumn treat

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## What's Cookin

very timely baked apples.

Spy apples and wealthy apples are my favourite for pie-making and baked apples, however, they are not always to be found in the grocery store.

You can get them from a farmer's market or the apple farm, but that's not always convenient. So, when in doubt a royal gala apple will work or a courtland. I would stay away from Macintosh, as that variety turns quickly to sauce. And I would also avoid Granny Smith, as they will remain too firm.

Hopefully we haven't confused you too badly with our game of musical recipe photos.

Have fun and keep cooking!

You know how when you do the crossword puzzle in the paper, you don't get the answers to the puzzle until the following week's paper?

Well, this week's column is kind of like that. Last week we gave you the recipe for a red onion and leek tart with a wild rice crust.

But, the recipe and story were so long, there was no room for the photo. So, this week we're showing you the photo.

I know it sounds a bit ridiculous, but I really loved the photo and wanted you to see how nicely it turned out.

But, we also need to give you a recipe for this week, so I've chosen a super-simple one that you will not need a photo for and



## Baked Apples

1. Choose apples that are meant for baking Spy or Wealthy are great.
2. Wash the apple, leaving the skin on.
3. Core the apple.
4. Spoon a heaping tablespoon of brown sugar into each apple.
5. Place a few raisins on top of the

brown sugar and a sprinkle of cinnamon.

6. Place a teaspoon of maple syrup on top of the brown sugar and raisins.

7. Place a teaspoon of butter on top of the maple syrup.

8. Bake in a preheated 350-degree oven approximately 40 minutes or until apples are soft.

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