

Baked Honeycrisp Apples



Skill Level: EASY

Ingredients

- 2 Honeycrisp apples
- 1/4 cup brown sugar
- 1 tsp ground cinnamon
- 2 tbsp dried cranberries
- 2 tbsp unsalted melted butter
- Caramel sauce (optional)

Directions

1. Preheat oven to 350F.
2. Slice 1/3 off of the top of apple and scoop out the core.
3. In a bowl mix together brown sugar, cinnamon, dried cranberries, and melted unsalted butter.
4. Stuff each apple with 1/2 of brown sugar mixture.
5. Place apples in greased baking dish.
6. Bake for 50 minutes or until apples are tender.
7. Top with caramel drizzle if desired.

Servings: 2

Serving Size: 1 apple

Nutrition Facts / Per Serving:

Calories 285, Sodium 10 mg,
Carbohydrates 60 g, Protein 1 g,
Potassium 238 mg, Phosphorus 23 mg