



RECIPE CARD

BAKED CROCKPOT APPLES

Baked Crockpot Apples

Looking for a simple recipe to make a delicious apple recipe and have your home smelling wonderful?

Ingredients

- 6 **apples**
- 1 tablespoon **lemon juice**
- 3 Tablespoons **butter**
(softened)
- 1/3 cup **brown sugar**
- 1 teaspoon **ground cinnamon**
- 3/4 cup **walnuts**
- 1/3 cup **raisins**
- 1 cup **apple cider**

Directions

1. Wash and core apple, leaving a cavity about 1 - 1/2 inches wide and 1/2 - inch from bottom; peel about an inch around tops. (If you don't have an apple corer, you can use a sharp knife to cut the apple in half, then remove the core.) Brush the lemon juice on all revealed surfaces.
2. Combine butter, brown sugar, cinnamon, walnuts, and raisins; stir to mix well.
3. Place the apples in a single layer in the slow cooker. Fill apple centers with walnut - raisin mixture.
4. Drizzle with cider. Sprinkle with additional cinnamon, if desired.
5. Cover slow cooker and cook on LOW for 3 to 4 hours or until apples are tender. Base with juices and serve warm.



*Recipe adapted from
Eat Fresh.Org*