



## Fruit/Nut Baked Apples

Cyndie Marrara  
Port Matilda, PA

*Makes 4 servings*

- 4 large firm baking apples
- 1 Tbsp. lemon juice
- 1/3 cup chopped dried apricots
- 1/3 cup chopped walnuts, or pecans
- 3 Tbsp. packed brown sugar
- 1/2 tsp. cinnamon
- 2 Tbsp. melted butter
- 1/2 cup water, or apple juice
- 4 pecan halves, optional

1. Scoop out center of apples creating a cavity 1 1/2 inches wide and stopping 1/2 inch from the bottom of each. Peel top of each apple down about 1 inch. Brush edges with lemon juice.

2. Mix together apricots, nuts, brown sugar, and cinnamon. Stir in butter. Spoon mixture evenly into apples.

3. Put 1/2 cup water or juice in bottom of slow cooker. Put 2 apples in bottom, and 2 apples above, but not squarely on top of other apples. Cover and cook on Low 1 1/2-3 hours, or until tender.

4. Serve warm or at room temperature. Top each apple with a pecan half, if desired.



## Nut-Filled Baked Apples

Joyce Cox  
Port Angeles, WA

*Makes 8 servings*

- 1 cup nuts of your choice, ground
- 1/4 cup (packed) brown sugar
- 1/2 tsp. cinnamon
- 1 egg, beaten
- 8 medium baking apples, kept whole, but cored
- 1 cup sugar
- 1/3 cup water
- 2 Tbsp. butter
- 1/2 cup water

1. Mix together nuts, brown sugar, cinnamon, and egg. Place apples on rack in large, rectangular slow cooker. Spoon nut-sugar mixture into apples until they are two-thirds full.

2. In saucepan, combine sugar, 1/3 cup water, and butter. Stir over medium heat until sugar dissolves. Pour syrup over the filling in the apples until their cavities are filled.

3. Add 1/2 cup water to slow cooker around apples.

4. Cover and cook on Low 8-10 hours, or on High 3-4 hours. Serve warm. Top with whipped cream, whipped topping, ice cream, or frozen yogurt, if you wish.



## Caramel Apples

Elaine Patton  
West Middletown, PA  
Rhonda Lee Schmidt  
Scranton, PA  
Renee Shirk  
Mount Joy, PA

*Makes 4 servings*

- 4 very large tart apples, cored
- 1/2 cup apple juice
- 8 Tbsp. brown sugar
- 12 hot cinnamon candies
- 4 Tbsp. butter, or margarine
- 8 caramel candies
- 1/4 tsp. ground cinnamon
- whipped cream

1. Remove 1/2-inch-wide strip of peel off the top of each apple and place apples in slow cooker.

2. Pour apple juice over apples.

3. Fill the center of each apple with 2 Tbsp. brown sugar, 3 hot cinnamon candies, 1 Tbsp. butter, or margarine, and 2 caramel candies. Sprinkle with cinnamon.

4. Cover and cook on Low 4-6 hours, or until tender.

5. Serve hot with whipped cream.