

Baked Apples with Cider Syrup

Makes 4 apples

4 large baking apples (rome beauty, golden delicious, jonagolds, honey crisp, etc)
1/4 cup golden raisins
1/4 cup chopped pecans
1/2 cup cider syrup*
3 tablespoons light brown sugar
1 tablespoon butter
1/2 cup boiling water

Preheat the oven to 375 degrees.

Peel the skin off just the tops of the apples. You can peel the entire apple, but I think the presentation is prettier with most of the skin left-on. Core the apple; make sure to leave the bottom of the apple intact. Place the apples in an 8-inch by 8-inch baking dish.

In a small bowl, combine the raisins and pecans. Divide the mixture between the four apples stuffing the hollowed-out core to the brim. Whisk together the cider syrup and brown sugar until the sugar has dissolved. Drizzle the syrup over the apples filling them to the brim. Cut the butter into 4 thin slices and place atop each apple. Pour the boiling water around the base of the apples.

Place in the middle rack of the oven and bake for 15 minutes. Carefully cover with foil and then bake the apples for another 10 to 20 minutes or until tender. Cooking times may vary depending on the size of the apple and the variety. Baste the apples with the sauce before serving. Serve the apples with a scoop of ice cream and drizzle with the pan juices.

***To make cider syrup:** Bring a gallon of apple cider to a strong simmer in a large Dutch oven or skillet. Reduce to 2 cups. This will take about 1 to 2 hours. Don't try to speed up the process by cranking up the heat as the cider will burn and develop an off taste. Keep, refrigerated, for up to 2 weeks.

This recipe came from Minced at www.mincedblog.com.