

German Bratapfel (Baked Apple)

Makes 4

Take advantage of fall apples with this flavorful desert. I make this with half apples because it seems that a whole apple is too much for dessert. This may be prepared ahead by placing the filled apple halves in the oven proof dish and covering with plastic before adding the boiling water. They may be served with vanilla ice cream.

Ingredients:

- 2 large baking apples (Rome beauty, Golden delicious, Jonagold)
- 1 Tbsp. lemon juice
- 1/4 cup brown sugar
- 1 tsp. cinnamon
- 1/4 cup chopped pecans
- 1/4 cup raisins
- 1 Tbsp. butter
- 4 pecan halves
- 3/4 cup boiling water



Equipment:

- Melon baller

☑	Directions	(min)	
	Preheat the oven to 375		
	Buy 2 large apples that have symmetric top and bottom so that they will sit upright when sliced	0	20
	Remove stems, rinse apples and slice in half along the equator	2	
	Use a melon baller to remove the core. Make shallow cuts to avoid creating a hole through the top or bottom of the apple	4	
	Wipe cut surface of the apples with lemon juice to avoid discoloration.	2	
	Chop 1/4 cup pecans (reserve 4 whole pieces)	2	
	In a bowl, combine 1/4 cup brown sugar, 1 tsp. cinnamon, 1/4 cup chopped pecans, and 1/4 cup raisins	4	
	Fill the apples with the sugar mixture. Coat the entire cut surface	2	
	Place 1/4 Tbsp. butter at the center of each piece and then top with a whole pecan half	2	
	Place apples in an oven proof dish and add 3/4 cup boiling water	2	
	Bake until apple may be pierced easily with a fork	40	
	Total:	60	