

BAKED APPLES

6 Large baking apples
1/2 c. light brown sugar
1/4 c. granulated sugar
1/4 c. plain flour
3 T. butter or margarine
1/3 c. chopped nuts
1/3 c. raisins
1 teas. cinnamon
1 teas. nutmeg
Water or apple juice

Core apples being careful not to cut all the way through. Pare 1/3 way down from the stem end. Place apples in buttered casserole or into individual baking dishes.

Mix sugars and flour. Cut in margarine. Add raisins, nuts, cinnamon and nutmeg. Stuff each apple with mix. Any left over may be sprinkled around the apples. Add water or apple juice to cover the bottom of the dish. Cover, bake at 350 degrees 45 minutes to 1 hour. Serve hot or cold, plain or topped with whipped cream.

Peggy Davis
Home Economist