



Cherry Almond Baked Apples

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The Healthy Hedonist Holidays, Simon and Schuster

Here's an elegant version of a cozy standby. Any dried fruit or nut can be substituted for the almonds or cherries with fine results. A teaspoon of lemon or orange zest is a delicious addition. This also makes an absolutely scrumptious cold-weather breakfast.

4 servings

Prep Time: 15 minutes

Cook Time: 45 minutes

Ingredients

- 1/2 cup whole almonds
- 1/2 cup dried cherries or currants
- 1/4 teaspoon cinnamon powder
- 1 tablespoon almond butter
- 1 tablespoon maple syrup
- 1 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- salt
- 4 baking apples, such as cortland, rome, or mutzu
- 1/2 lemon
- 1 cup apple juice



Photo: Lori Eanes Photography

Instructions

Preheat the oven to 350°F. Dry toast the almonds in a medium, heavy-bottomed skillet about 3 minutes until fragrant and lightly browned. Remove from the heat and chop into small pieces. Place in a bowl with the dried fruit and cinnamon.

Mix together the almond butter, maple syrup, vanilla, almond extract, and a pinch salt in another small bowl. Stir into the nuts just until the mixture is moistened.

Core the apples and peel a 1/2-inch band of skin around the middle of the apples to prevent them from splitting. Rub the peeled area with the cut lemon. Spoon about 3 tablespoons of filling into each apple. Place the apples on a baking dish or pie plate and pour the juice on the bottom. Bake uncovered until apples are tender, 45 minutes to an hour, basting every 15 minutes. Serve warm or at room temperature.