

SOMETHING YUMMY: STUFFED CINNAMON APPLES

For This week's tasty DIY treat, we're bringing back one of our favorite Outdoor Cooking treats that you can make from the comfort of your own kitchen- stuffed cinnamon apples! Just the name alone gets our mouths watering. Make a few, share some, and definitely enjoy at least one!

Ingredients

- 4 apples of your choosing
- 1/4 cup of brown sugar
- 2 Tablespoons of room temperature butter
- 1/4 cup of water
- Optional ingredients: Chopped nuts, chocolate chips, raisins, or ice cream and sprinkles to top apples after they bake.

Directions

1. Preheat Oven to 350 F degrees.
2. Using a knife or apple corer (with parental supervision), remove the seed and stem from the apples, making deep crevices for the filling.
3. Combine the brown sugar, butter and cinnamon in a small bowl and mix well to combine. *Add any optional toppings into the mix*
4. Spoon the brown sugar, cinnamon, butter mix into each apple.
5. Add the 1/4 cup of water to a baking dish and place apples on top.
6. Bake for about 40-45 minutes, or until apples are tender when pierced with a fork.

7. Remove from oven and allow to cool for a few minutes. They will be HOT and smell yummy.

8. Spoon the sauce drippings from the pan over the apples. Enjoy! Serve with ice cream, if desired.