

## **BAKED APPLES**

## **INGREDIENTS**

2 Granny Smith Apples

□ 1/4 cup dry oats

□ 1/4 cup flour

□ 1/4 cup brown sugar

□ 2 tbsp unsalted butter

□ 1 tbsp cinnamon

□ 1 1/2 tsp warm spices

Prep: 20 min

Cook: 20 min

Servings: 4

## DIRECTIONS

1. Reheat oven to 350° F.

2. Core the two apples & cut each in half. Place apples in a microwave safe dish & cook for 2-3 mins, or until apple begins to soften. Let it cool 2 mins before removing.

**3.** While the apple is microwaving, begin to make the streusel. Add oats, flour, butter, & spices to the bowl & mix together until well combined with hand or fork.

**4.** Once apples have cooled, place streusel into where the apple has been cored.

5. Place apples into an oven safe dish or pan. Bake for 15 mins.

**6.** Allow the baked apples to cool for 10 mins before enjoying!

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