

Baked Apples
Royal Crest Dairy, Denver, CO

Servings: 2

Ingredients:

2 Talbott's apples (Palisade, Colorado)

1/2 cup Royal Crest Dairy Orange juice or Talbott's Apple juice

Filling:

1 TB Brown sugar

2 tsp. Royal Crest butter

1/8 tsp. cinnamon

OR

2 TB raisins

2 tsp. Royal Crest butter

Instructions:

Wash apples and remove cores. Place upright in a small baking dish. Fill the centers of the apples with one of the above fillings. Pour juice over apples. Bake 30-40 minutes at 350 degrees until apples are tender when pierced with a fork. Serve warm or cold with juices from pan. Enjoy!