

# CLASSIC BAKED APPLES

by Crock Pot



## Ingredients

2 tablespoons golden raisins

1/4 cup dark brown sugar, packed

1 teaspoon lemon zest, grated

6 small to medium baking apples, washed and cored

1 teaspoon ground cinnamon

2 tablespoons butter

1/4 cup orange juice

1/4 cup water

## Directions

1. Mix together in a small bowl the raisins, sugar and lemon zest. Fill the core of each apple with the raisins and sugar.

2. Place the apples in the Crock-Pot® slow cooker and sprinkle with the cinnamon and dot with butter. Pour the orange juice and water over the apples. Cover and cook on High for 2 1/2 to 3 1/2 hours or on Low for 7 to 9 hours.

3. To serve, remove the apples from the sauce and place in individual bowls. Top with the remaining sauce.

**Serves:** 6

**Size:** 5-6 quarts

**Recommended Crock-Pot® slow cooker**