



Apple Pie Baked Apples

MyPlate2Yours - Lynn Dugan

Ingredients

5 large baking apples
1 teaspoon cornstarch
1 teaspoon cinnamon
1/2 cup sugar
1 teaspoon vanilla extract
1 package prepared pie crust dough
Caramel sauce, if desired

Directions

In a very small bowl, combine cornstarch with 1 tablespoon warm water. Blend until smooth. Set aside. Peel and dice 1 apple. In a small saucepan, combine diced apple, sugar, cinnamon and cornstarch mixture. Stir constantly for 3 minutes. Reduce heat to low and allow to simmer for 5 minutes. Remove from heat and stir in the vanilla. Set aside.

Preheat the oven to 375 degrees. Slice off the tops of 4 apples. Using spoon (or melon baller), dig out the core (leave the bottom of the apple intact). Spoon the prepared apple filling into the cored apples.

Roll out prepared pie crust dough. With a pizza cutter or paring knife, cut dough into 1/4-inch strips. Working with one apple at a time, lay 3 strips of dough horizontally on top of apple. Weave one additional strip vertically across other strips. Repeat with additional vertical strip. Trim any excess dough from sides of apple. Complete same procedure with other apples.

Prepare an 8×8 baking dish by adding hot water to cover the bottom of the pan. Place apples in pan and cover. Bake in oven for 25 minutes. Uncover, and bake an additional 25 minutes or until crust is browned and apple is soft.

Remove apples onto a serving plate. Drizzle with caramel sauce, if desired.