The exact amounts are not very important for this recipe. Variations in the fruit also work well. If preparing a vegan version, omit the butter.

Ingredients:

- 8 Granny Smith green apples
- 2 sticks of cinnamon
- 1/2 cup of chopped Medjool dates
- 1/2 cup of chopped prunes
- 1/2 cup of golden raisins
- 1/4 cup of brown sugar
- 1/2 cup of white wine
- 1 lemon
- optional: 1 cup of seedless grapes
- optional: 3 tablespoons of butter

Equipment:

- Heavy bottom dish that can go into the oven
- microplane grater

Procedure:

1. **Pre-heat oven to 375 F**
2. **Zest the lemon and peel the apples**
   - Using the microplane grater, zest the lemon making sure to not remove the white membrane and reserve.
   - Cut each apple into four pieces, remove the core and peel each quarter.
   - Cut each quarter in half and add to the baking dish.
   - Squeeze the lemon over the apple pieces, pulverize with the brown sugar and mix well.
3. **Add cinnamon and dried fruit**
   - Break each cinnamon stick into two pieces and add to the apples.
   - Add diced dates, prunes, and the raisins.
   - Add grapes if using.
   - Pour white wine.
   - Add the lemon zest.
   - Toss well.
4. **Bake the apples**
   - If using the butter, cut it in small pieces and distribute on top.
   - Make for 45 min to 1 hour until the apples are tender.
   - Remove from oven and let it cool for about 10 minuest.
   - Toss gently with a spoon and serve.