

## Baked Apples with Dried Fruits

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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.

- If using the butter, cut it in small pieces and distribute on top.

**4. Bake the apples**

- 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.