



THE ingles TABLE

with Jasmin Queen
Apple Pie Baked Apples

Shopping List

Topping

- $\frac{3}{4}$ cup Old Fashioned Oats
- $\frac{1}{4}$ cup Pecans (chopped)
- 3 tsp. Pure Maple Syrup
- 1 tsp. Coconut Oil (melted)
- 1 tsp. McCormick Ground Cinnamon

Apple Pie

- 4 Apples
- 1 Tbsp. Lemon Juice
- 3 Tbsp. Honey
- 1 Tbsp. McCormick Apple Pie Spice
- 2 tsp. McCormick Vanilla Extract

Cooking Instructions

Topping:

- 1) Preheat the oven to 375°F.
- 2) Stir all ingredients together.
- 3) Spread mixture evenly on baking sheet and bake for 15 minutes. Let sit.

Apple Pie:

- 1) Cut the top $\frac{1}{2}$ inch from the 4 apples.
- 2) Using a melon baller or spoon, dig out the insides of the apples and reserve, leaving $\frac{1}{4}$ inch flesh next to the skin.
- 3) Remove the cores and seeds and discard.
- 4) Coarsely chop the scooped fruit and add it to a medium bowl.
- 5) Add the honey, apple pie spice, and vanilla then mix well.
- 6) Fill the bottom half of the apple with the mixed apple filling, add a layer of the topping, then fill almost to the top of the apple with apple filling.
- 7) Place the apples in an 8-by-8-inch baking dish, then add 1 inch of water to the bottom of the dish.
- 8) Cover with foil and bake for 20 minutes.
- 9) Remove the foil, add topping to the top of apple, then bake for an additional 5 minutes.
- 10) Place the apples on a cooling rack to cool to room temperature before serving.



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