



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Hasselback Apples

This was our favorite new recipe of the Jewish Holiday season, our friend Michelle found it in *Cooking Light*. It is easy to make ahead and then pop in the oven to warm up while having dinner. Portable, too!

Choose firm apples with sweet-tart flavor, such as Pink Lady or Honeycrisp.

2 large firm apples, peeled, cored, and halved vertically

Cooking spray

4 tablespoons brown sugar, divided

2½ tablespoons butter, melted and divided

¾ teaspoon ground cinnamon, divided

2 tablespoons old-fashioned rolled oats

1 teaspoon all-purpose flour

¼ teaspoon kosher salt

1½ cups low-fat vanilla ice cream

1. Preheat oven to 400°.

2. Starting at the outermost edges, cut most (but not all) of the way through each apple half at 1/8-inch intervals. Place apple halves, cut sides down, in an 8-inch square glass or ceramic baking dish coated with cooking spray. Combine 1 tablespoon sugar, 1 tablespoon butter, and ½ teaspoon cinnamon; brush mixture evenly over apple.

3. Cover pan with foil; bake at 400° for 20 minutes. Remove foil. Bake at 400° for 10 minutes or until apples are tender. Remove pan from oven; cool 10 minutes.

4. Combine remaining 3 tablespoons sugar, remaining 1½ tablespoons butter, remaining ¼ teaspoon cinnamon, oats, flour, and salt. Carefully fan open apple halves. Spoon oat mixture evenly over apples. Bake at 400° for 10 minutes. Turn broiler to high (leave pan in oven); broil 2 minutes. Serve with ice cream.

We hope you enjoy this one!

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes