

Hasselback Baked Apples
Apple pie dessert with style

2 large apples, peeled, cored; halved vertically
(Suggested sweet-tart flavor – Honeycrisp or Pink Lady)
Cooking spray as needed
1 Tablespoon brown sugar
2 Tablespoons butter, melted
1/2 teaspoon ground cinnamon

Crunchy Topping:
3 Tablespoons brown sugar
2 Tablespoons butter, melted
1/4 teaspoon ground cinnamon
2 Tablespoons rolled oats (not instant)
1 teaspoon all-purpose flour
1 Tablespoon chopped walnuts
1/4 teaspoon salt
Serve each dessert: topped with a scoop vanilla ice cream

Preheat oven to 400 degrees F. Foil line 8-inch square baking dish or pan; coat with cooking spray. Set aside.

Cutting the Apples:

- Place peeled apples onto a cutting board
- Starting at the outer most edges, cut most (but not all) of the way through each apple half at 1/8-inch intervals. (Use two chopsticks as a cutting stop on each side of the apple to prevent cutting through.)
- Place Hasselback cuts up, in an 8-inch square dish or pan.
- Combine 1 Tablespoon brown sugar, 2 Tablespoons butter, and ½ teaspoon cinnamon; brush mixture evenly over apple.
- Cover pan with foil; bake in preheated 400-degree F. oven for 20 minutes. Remove foil. Bake at 400 degree F for 10 minutes or until apples are tender.
- Remove pan from oven, cool 10 minutes.

Prepare Crunchy Topping:

- Combine brown sugar, melted butter and cinnamon, oats, flour, and salt. Stir in chopped walnuts.
- Carefully cut through one side and gently fan open already-cut slices on so the topping can fall between slits. (Leave opposite side uncut.)
- Spoon oat mixture evenly over apples.
- Bake in 400-degree oven for 10 minutes. (leave pan in oven). Then. broil for 2 minutes or golden brown. Serves: 4. Top with a scoop of vanilla ice cream.

Cook's Note: Can be prepared ahead: Make the baked apples and bake in the oven until tender. For Serving: then just sprinkle with Crunch Topping and finish baking in the oven. Warm apple pie dessert……so delicious!

Recipe Inspired by: Hannah Klinger; *Cooking Light Magazine*

About the Recipe: Warm Hasselback baked apples brushed with cinnamon sugar, and finished with a nutty streusel-like oat topping, are served with a scoop of creamy vanilla ice cream which melts in the most delicious way. An elegant, high-style new apple dessert ideal your holiday table.