



Total Time: **40 minutes**

Prep Time: **25 minutes**

ingredients (Servings: 6)

6 Granny Smith apples (or your favorite baking apples)

1/4 teaspoon nutmeg

1/4 teaspoon allspice

1/8 teaspoon ground cloves

1 teaspoon ground ginger

1/4 cup dried apricots (sliced)

3/4 cup toasted pecan pieces

3 Tablespoons brown sugar

3 Tablespoons butter (cut into small cubes)

1

1 teaspoon cinnamon

Nonstick cooking spray

directions

step 1: Preheat oven to 350 degrees F.

step 2: In a small bowl, combine the nutmeg, allspice, cloves, ginger, apricots, toasted pecans, brown sugar, butter, and cinnamon.

step 3: Stir this mixture together until ingredients are evenly combined. (This will be your stuffing.)

step 4: Peel the apples, but leave on substantial stripes of skin for color.

step 5: With a melon baller, make a well in the apple far enough down to remove the

seeds. Leave the bottom of the apple intact so the stuffing does not leak out.

step 6: Spray a 10 x 13 inch baking dish with nonstick cooking spray. Add the apples upright and fill with stuffing.

step 7: Bake the apples at 350 degrees F for 20-30 minutes, or until tender.