



## Cinnamon, Almond, Raisin Baked Apples

If you're not a fan of honey cake, or you're looking for a lighter Rosh Hashanah dessert, this one's for you. These classic baked apples are stuffed with plump raisins, sweet honey glazed almonds, cinnamon, brown sugar, and a good dash of salt which is what

really takes them to the next level. I've plated them here with ice cream and toasted coconut, but they are also delicious plain—warm or cold.

### Ingredients:

8 red apples

1½ cups raisins (optional: use half golden raisins and half regular)

1 cup Farm Fresh Nuts [Honey Glazed Slivered Almonds](#)

4 tbsp. brown sugar

1 tsp. kosher salt (don't skimp)

1/8 tsp. cinnamon

1/8 tsp. ginger powder

Honey

### Directions:

Soak the raisins in warm water for 20-30 minutes, then drain.

Wash and core the apples the apples. Place in a baking dish.

Toss the raisins with the brown sugar, salt, cinnamon and ginger. Stuff the mixture into the empty core of each apple.

Drizzle the apples with honey and dust lightly with cinnamon.

Bake uncovered at 350°F for 30 minutes.

Optional: Serve with ice cream and toasted coconut.