

# Southbury Farmers' Market Recipes

## Maple Pecan Baked Apples

- 1/3 cup firmly packed dark brown sugar
- 2 tablespoons roughly chopped toasted pecans
- 6 large, firm baking apples, such as Cortlands, cored but not peeled
- 3 tablespoons unsalted butter, cut into 6 pieces
- 1/2 cup apple cider
- 2 tablespoons maple syrup

1. Preheat the oven to 400°F. In a small bowl, mix together the brown sugar, and nuts.
2. Place the apples in a baking pan or casserole dish and stuff their cavities with the nut mixture. Place a piece of butter on top of the stuffing.
3. Pour the apple cider and maple syrup into the bottom of the baking pan and bake the apples, basting every 5 to 7 minutes, until they are tender, 25 to 35 minutes.
4. When the apples are tender, transfer them to a serving platter and cover with foil to keep warm. Pour the pan juices into a small saucepan and bring to a boil over high heat. Simmer the mixture until it becomes syrupy and reduces to a sauce, about 10 minutes. Serve over the apples.