



Makes 4 stuffed apples
Preparation Time: 20 minutes
Cook Time: 20 minutes

INGREDIENTS:

2 large red cooking apples, such as Braeburn, Honeycrisp, or Gala
¼ cup chopped dried cranberries
2 tablespoons chopped walnuts
2 tablespoons pure maple syrup
1 tablespoon finely chopped crystallized ginger
2 teaspoons orange zest

Cranberry-Stuffed Hasselback Apples

For a new twist on stuffed baked apples, cut the fruit hasselback-style and fill the crevices with a ginger-laced fruit-and-nut mixture. You can also use this recipe to make Cranberry-Stuffed Hasselback Pears: Prepare as directed, except substitute two 8-oz. Bartlett pears for the apples. Halve, core, and slice as directed. Decrease roasting time to 15 minutes.

Find more [Amazing Apple Recipes here](#).

<https://www.youtube.com/watch?v=FgiB3ltWkTk>

By Shelli McConnell

- 1** Preheat oven to 400°F. Halve and core apples. Place cut sides down on cutting board. Arrange wooden skewers or chopsticks lengthwise on opposite sides of each apple half. Cut apple halves crosswise into ¼-inch slices, stopping when knife reaches skewers (to prevent slicing all the way through).
- 2** Place apples in a 2-qt. rectangular baking dish. Cover with foil. Bake 20 minutes.
- 3** In a bowl stir together the remaining ingredients. Remove apples from oven; remove foil. Spoon cranberry mixture between apple slices and over the tops of apples. Bake, uncovered, 3 to 5 minutes more or until heated through.