

Maple-Walnut Oven Roasted Apples

Ingredients:

4 Lg Ohio apples halved, cored, with skin on
2/3 cups Bonhomie Farms Maple Syrup, grade B
6 tbsp apple juice
4 tbsp unsalted butter
4 tbsp Ohio Black Walnuts, chopped

Directions:

Preheat oven to 400 degrees.
Coat baking dish with non-stick spray.

Combine maple syrup, apple juice and butter in small pan, bring to a simmer stirring.
Remove from heat.

Place apple halves in baking dish. cut side up.
Pour maple syrup mixture over apples, cover with foil and bake for 20 minutes.
Baste with dish juices, sprinkle with walnuts and return to the oven uncovered until
apples are glazed and tender. 10-15 minutes.

Remove from oven and let cool slightly
Serve with ice cream, or frozen yogurt.
Drizzle juices over top.