



Baked Apples with Peanut Butter

MAKES 4 SERVINGS

INGREDIENTS

1/2 cup Cinnamon Raisin Swirl™ peanut butter
1/2 cup (1 stick) plus 4 teaspoons unsalted butter, softened
4 large red apples, cored
4 teaspoons sugar
Vanilla yogurt or ice cream, for serving

DIRECTIONS

1. Preheat the oven to 300°F.
2. In a small bowl, mix the peanut butter and the 1/2 cup butter until well combined. Spoon the peanut butter mixture into the hollow center of the apples, packing it in tightly. Top each apple with 1 teaspoon of butter and 1 teaspoon of sugar.
3. Set the apples in a baking dish with 1/4 cup of water and bake for 20 to 25 minutes, or until the apples are fully cooked. While they're baking, baste the apples once or twice with the juice in the bottom of the pan. Allow to cool for 5 minutes before serving with vanilla yogurt or ice cream.



This recipe is from the *Peanut Butter & Co. Cookbook*, available at fine bookstores everywhere. © 2007



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