

Apples 2 WAYS

EASY BAKED APPLES

SERVINGS: 4

PREP TIME: 10 MIN

COOK TIME: 25 MIN

Ingredients

4 Apples (Cortlands work great for this)
a handful of raisins/cranberries/dried fruit
2 Tbsp brown sugar
1 tsp cinnamon
2 Tbsp of oats
1 Tbsp butter
2 tsp white sugar

Directions

1. Preheat oven to 400
2. Core the apples, and place in a baking dish
3. In a small bowl mix the dried fruit, brown sugar, cinnamon and oats.
4. Add the mixture to the inside of the apples
5. Top each apple with 1 tsp of butter, and 1/2 tsp of white sugar
6. Place in the oven and bake for 25 mins, or until apples are soft & tender.



APPLE & BUTTERNUT SQUASH CASSEROLE

SERVINGS: 6-8

PREP TIME: 15 MIN

COOK TIME: 40 MIN

Ingredients

1 butternut squash
2-3 medium sized apples
1/2 c cranberries (dried or fresh)
1/2 tsp nutmeg
1/2 tsp cinnamon
1/2 tsp ginger
1/2 tsp dried thyme
4 Tbsp butter or olive oil

Directions

1. Preheat oven to 400 degrees & grease a 9*13" baking dish
2. Peel and cube the butternut squash, and peel & cube the apples
3. Add the apples, squash, & cranberries to the baking dish, and sprinkle the nutmeg, cinnamon, ginger, and thyme over top
4. Dot the butter on top, or drizzle with olive oil
5. Bake for 40 minutes or until the squash is fork tender