



COOK TIME: 60 MIN

PREP TIME: 10 MIN



PRINT RECIPE

Ingredients

- 4-6 Granny Smith or Golden Delicious apples
- 2 teaspoons ginger
- Zest and juice from 1 lemon
- 2 teaspoons cinnamon
- ½ teaspoon black pepper
- ½ teaspoon salt
- 3 teaspoons vanilla extract
- 2 tablespoons honey
- 1 cup plain Greek yogurt
- 1 cup orange juice

Ginger Easy-Bake Apples

Directions

1. In a small bowl, combine the following and mix until it reaches a paste-like consistency:
 - Ginger
 - Salt
 - Cinnamon
 - 2 teaspoons vanilla extract
 - Black pepper
 - Lemon juice and zest
2. Preheat oven to 375 degrees Fahrenheit.
3. Using a sharp paring knife or an apple corer, cut out apple cores, leaving the bottom ½ inch of the apples intact.
4. Roll each apple in the ginger spice mixture.
5. Pour 1 cup orange juice into a greased baking pan.
6. Place apples into the greased baking pan. Approximately ¼ of an inch of the bottom of the apples should be in the orange juice.
7. Drizzle the top of each apple with honey.
8. Cover the apples with a “tent” of aluminum foil (tight around the edges with room in the middle for air to flow so the apples don’t stick to the foil).
9. Bake apples until tender (approximately 30-45 minutes).
10. In a chilled bowl, mix the following together until all ingredients are combined:
 - 1 cup plain Greek yogurt
 - 1 tablespoon honey
 - 1 teaspoon vanilla extract
11. Place each warmed baked apple in a bowl and top with juice from the baking dish.
12. Add 1 tablespoon of Greek yogurt topping per apple and finish with a sprinkle of cinnamon.

Yield: 4-6 Servings