

# Reckless In The Kitchen

## **Roasted Apples**

Slightly adapted from What's a Cook to Do? by James Peterson

Ingredients:

- 4 apples, peeled, cored, and cut in half\*
- 3 Tbsp butter
- 2 Tbsp sugar

\*A Note on ingredients; use a harder apple that is good for baking (Braeburn, Cortland, Golden Delicious, Red Delicious, Empire, Jonagold, McIntosh).

Directions:

Preheat your oven to 400 degrees. Cut up the butter into small pieces. Scatter half of the butter on the bottom of a heavy bottomed, oven proof pan and sprinkle 1 tablespoon of sugar over the butter and bottom of the pan.

Place apples on top of the butter and sugar. Arrange the rest of the pieces of butter on top of the apples, and sprinkle the entire pan with the remaining 1 tablespoon of sugar.

Bake for 25-35 minutes, until the apples are easily pierced with a fork and the butter on the bottom of the pan has browned slightly.