

Winn Dixie

Winn-Dixie Supermarkets - Slow-Cooked Gala Apples



Ingredient List

- 6 medium-sized gala apples
- 3 cups granola
- 3 tsp. cinnamon (1/2 per apple)
- 3 tsp. nutmeg (1/2 per apple)
- 3 tsp. ground ginger (1/2 per apple)
- 6 tbsp. melted butter (1 per apple)
- 6 tbsp. maple syrup (1 per apple)
- Optional: vanilla ice cream

Directions

Depending on the size of your slow cooker, you may want to vary the amount of apples you use.

Remove a top layer from the apples with a knife.

With a metal measuring spoon, a grapefruit spoon or a "melon baller," core out the inside of the apple to remove the seeds and create a little "bowl." (Be careful not to dig too far down as to puncture the bottom or sides of the apple.)

Fill the cavity of each apple with enough granola - around a half-cup or so. Place into the slow cooker. Drizzle the apples evenly with the melted butter and maple syrup (a tablespoon each).

Sprinkle with the cinnamon, nutmeg and ground ginger - about a 1/2 teaspoon each. Latch the cover and cook on high for 2 hours. You can then keep it on warm until you are ready to serve.

Add ice cream (and maybe a bit more maple syrup or honey - depending on how sweet you like it), serve and enjoy!