

Crisp Stuffed Apples

INGREDIENTS

- 4-5 apples
- 1 cup rolled oats
- ¼ cup packed brown sugar
- 1 tsp cinnamon
- ¼ cup butter cubed
- Optional
- caramel
- whipped cream
- extra cinnamon for sprinkling

INSTRUCTIONS

1. Preheat your oven (or air fryer) to 350F (175C)
2. Line the baking sheet with parchment for easier clean-up.
3. Core your apples.
4. Mix brown sugar, rolled oats and cinnamon together.
5. Cut in the butter until evenly combined (use hands for best results).
6. Use your hands to stuff mixture into the hollowed out core. Pack it well.
7. Oven Directions
8. Place in a preheated oven for 30-40 minutes or until the apple is tender (but not mushy).
9. Air Fryer Directions
10. Place in the air fryer and bake for 20-30 minutes or until the apple is tender (but not mushy).

Optional: Top with caramel,whipped cream, and sprinkle with cinnamon.