



A Recipe from KnowGluten.me

Gluten Free Baked Apples

Ingredients:

- 2 large apples peeled, cored and sliced
- 1/4 cup- 1/3 cup raisins
- 2T butter
- 1/4 cup maple syrup
- Cinnamon
- Nutmeg

Directions:

1. Line 9" round baking dish with a piece of parchment twice as long. Place baking dish in the center of the piece.
2. Place apples and raisins in the pan.
3. Top with maple syrup, slices of butter and spices.
4. Fold sides of parchment over apples and fold together.
5. Bake at 400F for 20 mins or until apples are soft.
6. Option: Serve with ice cream