

## Mark Bucher's Baked Cinnamon and Clove Apples

Serves: 6

### INGREDIENTS

3 Granny Smith Apples cored, peeled and thinly sliced

3 Honeycrisp Apples cored, peeled and thinly sliced

2 tbsp Lemon Juice approximately 1 small lemon

1/2 cup dark brown sugar, packed

1 tbsp ground cinnamon

1 tsp ground clove

1 tbsp granulated sugar

3 tsp cornstarch

1/2 tsp ground nutmeg

1 tsp ground clove

1/4 tsp fine sea salt

### TOPPING

1 tsp ground cinnamon

1 tbsp granulated sugar

## INSTRUCTIONS

Preheat the oven to 375° Fahrenheit and generously butter a 9×13 inch baking dish.

In a large mixing bowl, toss together the sliced apples and lemon juice until all of the apple slices are well-coated.

In a separate mixing bowl, stir together the dark brown sugar, 1 Tablespoon ground cinnamon, 1 Tablespoon white sugar, cornstarch, ground nutmeg, ground clove and sea salt. Add to the sliced apples and stir well to coat.

Spread the sliced apples evenly into the prepared pan. Cover with aluminum foil and bake for 45 minutes, stirring the apples well every 15 minutes.

Uncover the apples and continue to bake them for an additional 15 minutes or until the apples have softened and are warmed through and bubbly.

In a small bowl, mix together 1 Tablespoon of white sugar and 1 teaspoon ground cinnamon.

Serve warm with a scoop of vanilla ice cream and a sprinkle of cinnamon sugar.