



Makes 8 Servings

Use Chantal® Talavera Collection™ Oval Baker



Cinnamon Apples with Marsala

Ingredients:

- 8 golden delicious apples
- 2 cups sliced, pitted dates
- Ground cinnamon to taste
- ½ cup butter, softened at room temperature
- 1½ cups sweet Marsala wine

Preparation:

1. Preheat oven to 350° Fahrenheit.
2. Remove cores from apples, creating a 1 to 1½ inch diameter. Discard cores.
3. Stuff 4 tablespoons of dates and sprinkle cinnamon into the center of each apple. Place each apple standing upright into Talavera Oval Baker. Leave a gap between each fruit.
4. Top each apple with a tablespoon of butter then pour Marsala over ingredients. Sprinkle desired amount of cinnamon on top. Cover baker tightly with foil and bake for about 30 minutes.
5. Remove foil from apples and bake for another 10 minutes or until apples are tender and the juices have reduced slightly. Drizzle remaining juices from baker over top of apples. Serve immediately.