

“Wormy Apples”

Ingredients:

6 Honey Crisp Apples
1/2 Cup Raisins
1/2 Cup Pecans or Walnuts,
Chopped
1/2 Cup Firmly Packed Brown
Sugar
1/4 Cup Water
4 Tbsp Butter
1/2 tsp Ground Cinnamon
1/4 tsp Ground Nutmeg
6 Gummy Worms

Preparation:

Core apples from blossom ends, leaving stem ends intact. Mix raisins and pecans; stuff into cavities of cored apples. Set apples, stems up in a lightly buttered baking pan. In a saucepan, mix brown sugar, water, butter, cinnamon & nutmeg; stir over high heat until mixture boils. Pour hot syrup around apples. Bake, uncovered, in 350 degree oven, basting occasionally with syrup, until apples are tender when pierced and skin begins to rack, 30 to 35 minutes. Remove apples from oven; cool in pan at least 10 minutes or let cool to room temperature. Set each apple in a small bowl and spoon syrup around fruit. In the top of each apple, cut a hole large enough for one of the candy worms and tuck one end into each apple, leaving most of the worm dangling. Serve with whipped topping or whipped cream.