



Sparkle Kitchen

Apples with Cinnamon Date

Oat Nut Stuffing

Ingredients

4 apples that are good for baking (Cortland, Gala, Granny Smith, Honeycrisp)

1 ½ cups of granola We used Martin's Favorite Granola
<https://sparklestories.com/blog/post/sparkle-kitchen-martins-favorite-granola>).

1 teaspoon cinnamon

1 ½ cups rice milk

Directions

Preheat the oven to 350°. Lightly oil the bottom of a 9×9 baking dish.

Wash and core the apples. Feel free to widen the hole in the center so you can fit lots of yummy granola in there.

Spoon the granola into the center of the apples, compressing it until the core is full. Sprinkle the rest of the granola around the apples in the base of the baking dish.

Pour the rice milk over the granola in the apples, as well as in the base of the pan. Sprinkle the cinnamon over the top.

Bake for 30-40 minutes, until the apples are easily pierced with a fork, and all of the rice milk is absorbed.

Serve with maple syrup and yogurt for breakfast or snack, or add a little whipped cream or ice cream for dessert.

Enjoy!