



Candy Stuffed Apples- CDKitchen

Ingredients:

4 medium apples (7 to 8 ounces each)
1/4 cup coarsely chopped chocolate covered toffee candy bar
1/4 cup coarsely chopped chocolate covered nougat candy bar
2 tablespoons unsalted butter
1/4 cup finely chopped chocolate covered toffee candy bar
1/4 cup finely chopped chocolate covered nougat candy bar
3/4 cup apple cider
1 tablespoon granulated sugar



Directions:

Note: the double listings of candy bars is intentional. You need both coarsely chopped AND finely chopped.

Position rack in center of oven and preheat the oven to 350° F.

Place the apples on a cutting board. With a sharp knife, carefully cut the top 1/2-inch from each apple.

Using an apple corer or a small melon baller, scoop out the stem, core, and seeds from each apple, leaving the bottom intact.

Stand the apples in a 9-inch square baking dish, cut side up. Divide the coarsely chopped candy bars among the apples, about 2 tablespoons of candy per apple. Place 1 1/2 teaspoons of the butter inside each apple, on top of the candy bar pieces.

Again, divide the finely chopped candy bars among the apples, about 2 tablespoons of candy per apple, placing candy on top of the butter inside each apple.

In a small bowl, whisk together the cider and sugar and pour the cider mixture over and around the apples. Place the baking dish in the oven and bake the apples uncovered until tender, about 1 hour and 20 minutes.

Remove the apples from the oven and let sit for 5 minutes.

Serve hot or warm, spooning the pan juices over the apples, and add vanilla ice cream if desired.

Warning: Apples are very hot. Be careful when removing from oven.