Delicious Cinnamon Baked Apples

Serves 6

Ingredients

• 1 Teaspoon butter
• 2 Tablespoons brown sugar
• 1 Teaspoon ground nutmeg
• 6 Large apples – peeled, cored, and sliced (3-pound bagged Fuji or gala)
• 3 Teaspoons vanilla extract
• 3 Teaspoons ground cinnamon
• 3 ½ Tablespoons water

Instructions

1. Preheat oven to 350 degrees F. Grease a large baking dish with butter.
2. Mix brown sugar, vanilla, cinnamon, and nutmeg in a small bowl. Layer about 1/3 of the apples in prepared dish; sprinkle with 1/3 of the sugar mixture. Repeat the layers twice more.
3. Bake in preheated oven for 30 minutes. Pour water over apples and continue baking until tender, about 15 minutes more.