

delish

Crustless Apple Pies

SEP 16, 2015

YIELDS: 6**PREP TIME: 0HOURS 15MINS****TOTAL TIME: 0HOURS 50MINS**

INGREDIENTS

6 large baking apples, halved vertically and cored

12 tbsp. butter, melted

1/3 c. sugar, plus more for sprinkling

2 tbsp. ground cinnamon

2/3 c. old-fashioned rolled oats

Vanilla ice cream, for serving

Warm caramel, for drizzling

DIRECTIONS

1 Preheat oven to 350° and line a baking sheet with parchment paper. Place each apple half flat side down and use a paring knife to create thin slices all the way across, making sure to stop slicing right before

the bottom of the apple (so it stays together as one piece). Transfer apple halves to prepared baking sheet.

- 2** Lightly brush apple tops with melted butter and sprinkle with sugar.
- 3** Bake until apples are soft and caramelized, 23 to 25 minutes.
- 4** Remove from oven. In a small bowl, combine remaining melted butter, sugar, cinnamon, and oats. Once cool enough to handle, spoon mixture inside apple slits.
- 5** Return to oven and bake 10 minutes more.
- 6** Top each with a scoop of ice cream, then drizzle with caramel and serve.

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