

Baker, Baker

Recipe courtesy of Alton Brown

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3/4 cup oats
3/4 cup flour
2/3 cup light brown sugar, packed
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
Pinch kosher salt
1 stick cold unsalted butter, diced
4-5 Braeburn apples (Fuji will substitute)
4 teaspoons honey



1. Cut a small layer off the bottom of each apple to create a flat, stable bottom surface. With a small paring knife, cut a cylindrical cone out of the top of the apple, moving about 1-inch outside of the core, similar to removing the top of a pumpkin when carving a Jack O'Lantern. Remove the top and discard. With a melon baller or a teaspoon, remove the remaining core and seeds taking care not to puncture the base of the apple.
2. Place apples in a GLASS baking dish or pie dish. Microwave for 4 minutes.
3. While the apples heat up, in a bowl combine all the dry ingredients and diced butter. Rub mixture briskly between finger tips until it forms small moist clumps in a loose sandy mixture.
4. Remove apples from microwave and fill each center with a teaspoon of honey. Spoon in mixture, packing lightly until heaped and overflowing over sides of the apples.
5. Bake in oven at 350 degrees on the top or middle rack for 15 minutes or until filling is golden brown and the tip of a paring knife can be inserted into the side of the apple with little or no resistance. Let apples stand for and cool before serving.