

Cinnamon Oat Baked Apples

Ingredients

- 4 gala apples
- 1/2 cup oats
- 1/3 cup pecans (optional)
- 3 tbsp brown sugar
- 1 1/2 tbsp greek yogurt
- 1 tbsp butter, melted
- 1 tsp cinnamon
- 3 tbs apple juice
- Whipped cream

Instructions

1. Preheat oven to 350. Combine oats and pecans with a sprinkle of cinnamon. Spread out on a baking sheet in a thin layer and bake for 4-6 minutes until golden and toasted. Remove and set aside. Reduce oven temp to 325.
2. Rinse and core the apples, but make sure not to cut through the bottom of the apple. You can use an apple corer or a paring knife. Make sure seeds are removed as well (scoop out with spoon)
3. In a bowl combine oat-pecan mixture with brown sugar, yogurt , melted butter and cinnamon. Spoon mixture into the cavity of each apple. Place apples in an 8X8 inch baking dish. Pour apple juice in the bottom of dish.
4. Bake at 325 for 30-40 minutes until tender (not mushy). Top with whipped cream or ice cream and serve.

<http://www.iheartnaptime.net/cinnamon-oat-baked-apples/>