

# Our State eats

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## Baked Apples *with* Thyme

Yield: 6 servings.

- 6 large cooking apples such as Granny Smith, Golden Delicious, or Honey Crisp, peeled and cored**
- 6 tablespoons unsalted butter**
- Juice from 1 lemon + cold water to yield  $\frac{1}{3}$  cup**
- 1 cup granulated sugar**
- Sprigs of thyme, for garnish**

Preheat oven to 350°. Prepare a 9 x 13-inch baking dish with cooking spray or butter.

Place apples, cored side up, in prepared dish. Place a tablespoon of butter inside each apple. Drizzle lemon juice and water mixture over apples. Sprinkle tops of apples with sugar.

Cover baking dish with foil and bake for 30 minutes or until apples are cooked through. Turn apples over and baste with juices. Cover with foil and bake for an additional 20 minutes. Serve on a platter and finish with a drizzle of juices from baking dish and sprigs of thyme.



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