

Heavenly Cinnamon Baked Apples - A Warm & Cozy Dessert

Heavenly Cinnamon Baked Apples with Whipped Cream



OVEN
350°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 large apples (Granny Smith or Honeycrisp work best)

1/4 cup brown sugar

1 teaspoon cinnamon

1/4 cup butter (melted)

Whipped cream (for topping)

How to Make Cinnamon Baked Apples:

1. Preheat the Oven:

Set your oven to 350°F (175°C) and grease a baking dish to prevent sticking.

2. Prepare the Apples:

Core the apples and slice them in half.

Place them cut side up in the baking dish.

3. Make the Cinnamon Sugar Mixture:

In a small bowl, combine brown sugar and cinnamon.

Stir in the melted butter until the mixture becomes crumbly.

4. Fill the Apples:

Spoon the cinnamon mixture into the center of each apple half, filling the hollowed-out core.

5. Bake Until Tender:

Place the baking dish in the preheated oven and bake for 25-30 minutes or until the apples are soft and slightly caramelized.

6. Serve with Whipped Cream:

Let the apples cool slightly before topping with whipped cream.

Serve warm and enjoy the gooey, cinnamon-sweet goodness!

Pro Tips for the Best Baked Apples:

Fun Variations to Try:

What to Serve with Baked Apples:

Vanilla ice cream - The ultimate warm-and-cold dessert combo.

Cinnamon-spiced whipped cream - Add a dash of cinnamon to your whipped cream for extra flavor.

A cup of coffee or tea - Enjoy this treat with a cozy drink for the ultimate comfort experience.

Caramel drizzle - Take it up a notch with a warm caramel sauce drizzle!

FAQs About Cinnamon Baked Apples:

A Comforting Dessert You'll Want to Make Again & Again!:

DIRECTIONS

1. Preheat the Oven: Set your oven to 350°F (175°C) and grease a baking dish to prevent sticking.
2. Prepare the Apples: Core the apples and slice them in half.
3. Place them cut side up in the baking dish.
4. Make the Cinnamon Sugar Mixture: In a small bowl, combine brown sugar and cinnamon.
5. Stir in the melted butter until the mixture becomes crumbly.
6. Fill the Apples: Spoon the cinnamon mixture into the center of each apple half, filling the hollowed-out core.
7. Bake Until Tender: Place the baking dish in the preheated oven and bake for 25-30 minutes or until the apples are soft and slightly caramelized.
8. Serve with Whipped Cream: Let the apples cool slightly before topping with whipped cream.
9. Serve warm and enjoy the gooey, cinnamon-sweet goodness!
10. Pro Tips for the Best Baked Apples: ? Use the Right Apples - Granny Smith and Honeycrisp hold their shape well, while Fuji or Gala create a softer texture.? Want Extra Caramelization? Drizzle a little maple syrup or honey over the apples before baking.? Make It Extra Crunchy - Add chopped walnuts, pecans, or granola for extra texture.? Dairy-Free Option - Use coconut oil instead of butter and dairy-free whipped topping.
11. Fun Variations to Try: ? Maple Pecan Baked Apples - Swap the brown sugar for maple syrup and add chopped pecans for a nutty crunch.? Apple Pie à la Mode -

Serve your baked apples with a scoop of vanilla ice cream instead of whipped cream.? Bourbon Caramel Apples - Drizzle with bourbon caramel sauce before serving for an adult-friendly twist.? Coconut Cinnamon Apples - Add shredded coconut to the topping for a tropical spin.

12. What to Serve with Baked Apples: This dish is delicious on its own but pairs perfectly with:
13. Vanilla ice cream - The ultimate warm-and-cold dessert combo.
14. Cinnamon-spiced whipped cream - Add a dash of cinnamon to your whipped cream for extra flavor.
15. A cup of coffee or tea - Enjoy this treat with a cozy drink for the ultimate comfort experience.
16. Caramel drizzle - Take it up a notch with a warm caramel sauce drizzle!
17. FAQs About Cinnamon Baked Apples: Q: Can I make these ahead of time?A: Yes! Simply bake them, store in the fridge, and reheat in the oven at 300°F for 10 minutes before serving.
18. Q: Can I freeze baked apples?A: Absolutely! Store in an airtight container and freeze for up to 2 months. Reheat in the oven or microwave before enjoying.
19. Q: Can I make this recipe in the air fryer?A: Yes! Bake at 350°F for about 15 minutes in an air fryer for a quicker option.
20. Q: What's the best way to core an apple for this recipe?A: Use an apple corer or a small spoon to gently remove the core without cutting through the bottom.
21. A Comforting Dessert You'll Want to Make Again & Again!: These Cinnamon Baked Apples are warm, sweet, spiced, and totally irresistible. Whether you're making them for a cozy night in or impressing guests at a dinner party, they're sure to be a hit. Simple, delicious, and naturally sweet-what's not to love?
22. Try them out and let me know how they turn out! Do you have a favorite way to serve baked apples? Drop your ideas in the comments! ??

More recipes: [ChefManiac.com](https://chefmaniac.com)

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