

Stuffed Baked Apples: The Easiest Fall Dessert You Need to Make

Tender Stuffed Baked Apples with Oat-Pecan Crumble



TIME
30 min

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INGREDIENTS

Swaps and Notes:

Apple Choice: Any firm, slightly tart apple works well. Granny Smith will offer the best tart contrast to the sweet filling, while Fuji or Gala will be sweeter.

Nut-Free: You can easily omit the pecans or walnuts and replace them with an extra tablespoon of oats or just leave them out entirely.

Spices: Feel free to swap a 1/4 teaspoon of the cinnamon for apple pie spice or a pinch of nutmeg and cloves for a deeper, warmer flavor.

Vegan/Dairy-Free: Substitute the butter with a good quality plant-based butter alternative to make the recipe completely dairy-free.

DIRECTIONS

- Step 1: Prep the Oven and Apples:** Preheat your oven to 350°F. Take a moment to butter or grease a small baking dish that can fit the four apples.
- Core each apple, leaving the bottom of the apple intact—you want to create a pocket for the filling that doesn't leak.** Use a small melon baller or spoon to scoop out a little bit of the top and inside flesh to form the cavity. Alternately: If you prefer to make "boats," you can halve each apple lengthwise and use a melon baller or small spoon to scoop out the core and form a cavity.
- Step 2: Make the Crumble Filling:** In a medium bowl, combine the flour, both sugars (brown and granulated), cinnamon, salt, nuts, and oats.
- Add the chilled, cubed butter.** Using your fingers, rub the butter into the dry ingredients. You want to pinch and press the butter until the mixture resembles coarse, pea-sized crumbles.
- Step 3: Fill and Bake:** Divide the crumble filling evenly between the prepared apples, gently packing it into the cavity.
- Place the apples in your prepared baking dish.** Crucially, fill the bottom of the baking dish with about an inch of water. This creates steam, which helps the apples cook evenly and prevents them from drying out.
- Cover the baking dish tightly with aluminum foil and bake for 30 minutes covered.**
- Uncover the dish and bake for an additional 30-40 minutes, until the topping is golden brown and the apples are tender but still holding their shape (the**

total time will depend on the size of your apples). A paring knife should slide easily into the apple flesh.

9. Step 4: Serve: Carefully remove the apples from the baking dish. Serve them immediately while warm, topped with a generous scoop of vanilla ice cream and a drizzle of caramel sauce.

SWAPS & NOTES

Apples 4 medium sized I use Honeycrisp for a good balance of sweet/tart, but Gala or Fuji also work well.

All-Purpose Flour 4 1/2 cup The binder for the crumble.

Light Brown Sugar 3 1/2 cup For that deep, molasses flavor.

Granulated Sugar 2 Tablespoons To help the topping caramelize.

TIPS FOR SUCCESS

Use Chilled Butter: This is essential for a good crumble topping.

If your butter is too warm, it will blend into a paste instead of forming crumbles.

The Water Bath is Key: Don't skip the inch of water in the baking dish.

It ensures your apples steam from the bottom while they bake, resulting in a perfectly tender interior.

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