

# Baked Apples with Cranberries and Pistachios

*Kohl's*

*Food Network Magazine - October 2020*

## **Servings: 6**

*6 gala apples  
4 tablespoons unsalted  
butter, room temperature  
1/4 cup packed light brown  
sugar  
1/4 teaspoon ground  
cardamom  
1/4 teaspoon ground  
cinnamon  
pinch Kosher salt  
1 cup apple cider  
1/4 cup sweetened dried  
cranberries  
1 tablespoon honey  
1/4 cup shelled pistachios,  
chopped  
lightly sweetened whipped  
cream (for serving)*

## **Preparation Time: 20 minutes**

### **Bake Time: 40 minutes**

Preheat the oven to 400 degrees.

Stem the apples and halve crosswise. Scoop out the seeds and cores with a melon baller and discard. Arrange the apples cut-side up in a 9x13-inch cake pan.

In a small bowl, combine the butter, brown sugar, cardamom, cinnamon and salt. Spread about a heaping teaspoon of the butter mixture on top of each apple. Add the cider to the pan and sprinkle the cranberries all over.

Bake, basting halfway through, until the apples are tender when pierced with the tip of a paring knife, about 40 minutes. Remove one tablespoon of the hot liquid from the pan to a small bowl. Stir in the honey; then the pistachios.

Serve the apples warm or at room temperature, topped with the cranberries from the pan, the honey mixture and whipped cream.

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Per Serving (excluding unknown items): 133 Calories; 8g Fat (50.7% calories from fat); trace Protein; 17g Carbohydrate; trace Dietary Fiber; 21mg Cholesterol; 6mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 1 1/2 Fat; 1 Other Carbohydrates.