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Breakfast Apple Pie

INGREDIENTS

- 6 apples (choose your favorite variety!)
- 1/2 cup dried apricots (or raisins if you prefer)
- 1/4 cup chopped walnuts OR pecans (or other nuts)
- 3/4 cup water
- 3/4 tsp powdered cinnamon

PREPARATION

- 1 Preheat oven to 350F.
- 2 Remove apple cores (but keep bottom of apple intact) and peel a bit around core opening.
- 3 Place apples in shallow baking pan.
- 4 Stir together dried fruit and nuts in a small bowl.
- 5 Add water and spices to saucepan and heat until it boils. Simmer at low heat for 2 minutes.
- 6 Fill each apple core with nut mixture.
- 7 Spoon the hot water mixture over each apple.
- 8 Place pan in oven for 30-35minutes or until apples are soft.
- 9 Top with @siggisdairy and #pomegranate. Enjoy!

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