

Baked Cinnamon-Maple Apples **Tupperware®**

Serves 4

- 4 small apples, such as gala
- ½ cup apple cider or apple juice
- 2 tbsp. maple syrup
- Simple Indulgence™ Cinnamon-Vanilla Seasoning Blend
- 2 tsp. corn starch
- 4 tbsp. granola, optional

Cut a small slice off bottom of apple so it sits flat in dish. Core apples and place in the TupperWave® 1 ½-Qt./1.5 L Medium Oval Container with Grid. Pour cider on and around apples, drizzle with maple syrup and sprinkle with a dusting of Cinnamon-Vanilla Seasoning Blend.

Cover and microwave on high power for 8-10 minute or until apples are fork tender. Remove from microwave, drain liquid into a small saucepan and bring liquid to a boil. Whisk in 2 teaspoon of cornstarch mixed into a slurry with a small amount of water. Stir until thick. Pour over apples.

Place apple on a serving plate, drizzle sauce, garnish with a tablespoon of granola, and a sprinkling of Cinnamon-Vanilla Seasoning Blend, if desired.

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