

BAKED MAPLE APPLE HALVES

(from *More Make it Fast, Cook it Slow*)

2 large apples, cored and cut in half

2 Tbsp butter

1/2 c. orange juice

2 Tbsp maple syrup

Whipped cream, if desired

Use a 6-quart slow cooker. Put the apple halves into the bottom of the slow cooker, flesh-side up. In a small bowl, melt the butter in the microwave. Stir in the orange juice and maple syrup. Spoon the butter and syrup mixture evenly into the apple halves. Cover and cook on low for 2 to 3 hours, or on high for 1 to 2 hours. Serve with a dollop of whipped cream, if desired.