

# Bloomin' Baked Apples Recipe

<http://www.thegunnysack.com/2014/09/bloomin-baked-apples-recipe.html>



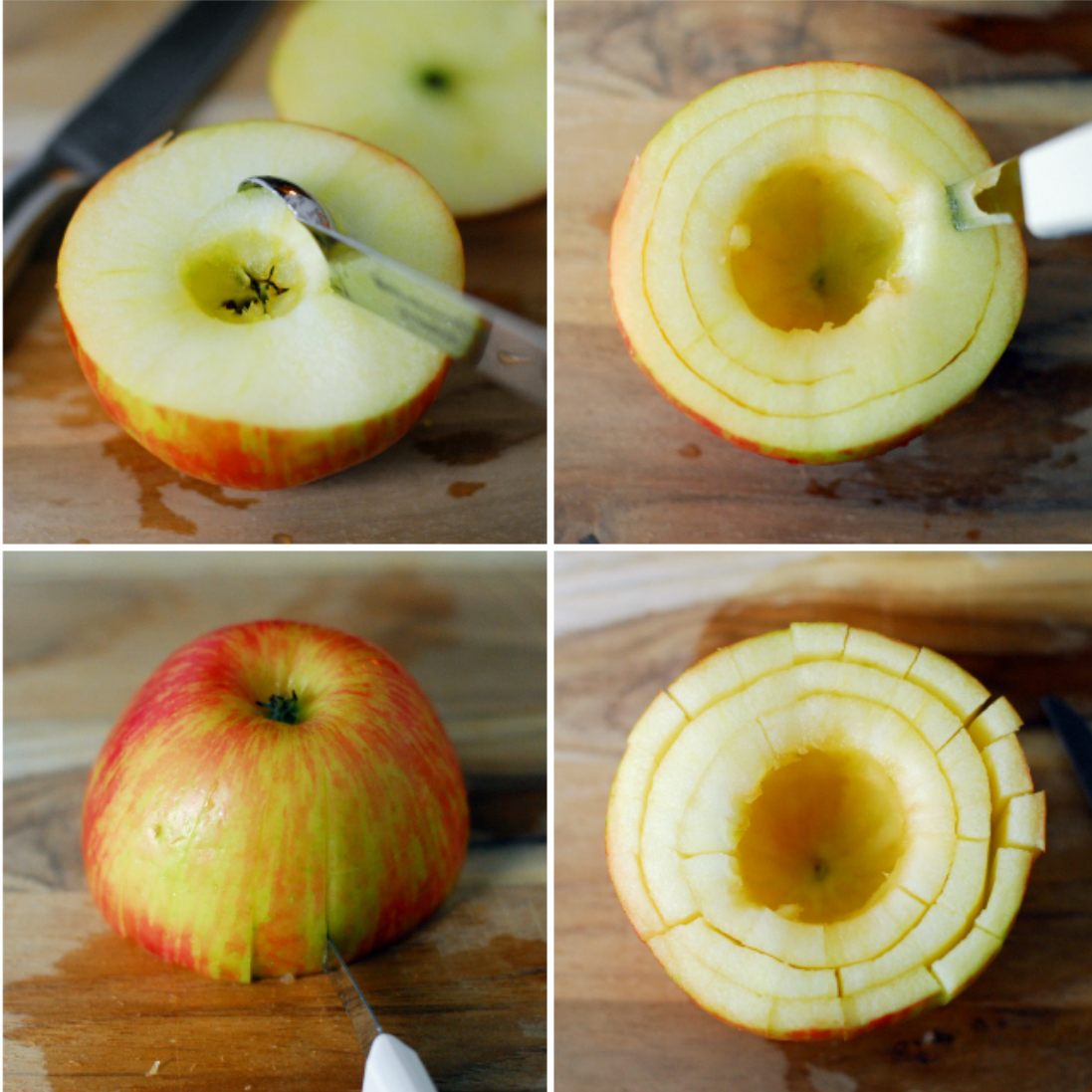
## Bloomin' Baked Apples

Every year we wait for the fall and apple season to come around! Growing up, we had an apple tree in our backyard. I remember my grandmother coming over to help my mom freeze apples. We had an apple peeler/corer that was a big help. My mom froze the apples for pie filling. All winter long we would have delicious, homemade apple desserts. This year, we are already enjoying the apple season. The bottom drawer of our fridge is full of apples. Vanessa is excited because she got her braces off and can

easily eat apples this fall! I used some of our apples to make these delicious Bloomin' Baked Apples. This was my first time making baked apples and I am so excited not only about how tasty they were but also about how easy they were to make.



Our favorite apples are honeycrisp apples which were developed right here at the University of Minnesota! Last week, I bought these honeycrisp apples in the Walmart produce department. They had a huge variety of apples with great prices! Walmart produce is fresh, farmer picked with a 100% money back guarantee.



To get the blooming apple look, you need to cut the apples. Slice off the top 1/4 to 1/3 of the apples. Scoop out the core. I don't have an apple corer, so I used my metal 1/2 teaspoon measuring spoon. Then use a thin knife to make two deep, circular cuts around the center of the apple. Next, turn the apple over and make narrow cuts all the way around the apple.

Flip it back over and you can see all of the cuts.



Place the apples in an oven safe dish and put two caramels into the center of each apple.



Heat butter and brown sugar in the microwave for 30 second, stir and continue heating for an additional 30 seconds. Remove from the microwave and stir in flour and cinnamon. Divide the mixture over the top of the two sliced apples.



Bake at 375 for 25-30 minutes. Remove from the oven and use a large spoon to move the apples into bowls. The outside layer of apple pieces will spread out and the middle will stick together due to the ooey, gooey caramel center!



Top with a scoop of ice cream, drizzle with caramel and sprinkle with cinnamon. The ice cream will cause the caramel in the center to harden, so eat it quickly or put the ice cream scoop on the side. After taking the pictures, I immediately had to try these Bloomin' Baked Apples. Zack asked me what it tasted like because he could tell I was thoroughly enjoying it. I explained that it tastes like apple pie. He asked me if I meant for it to taste like apple pie and I luckily that is just what I was going for! I've made these Bloomin' Baked Apples three times now and they were delicious each time. My daughter and her friend loved them!



# Bloomin' Baked Apples Recipe

## Ingredients

2 Honeycrisp apples (or other crisp apples)

2 tbsp butter

3 tbsp brown sugar, packed

1 tbsp flour

1 tsp cinnamon

4 caramels

Optional toppings: vanilla ice cream, caramel sauce and cinnamon

## Instructions

1. Preheat the oven to 375 degrees.
2. To get the blooming apple look, you need to cut the apples. Slice off the top 1/4 to 1/3 of the apples. Scoop out the core. I don't have an apple corer so I used my metal 1/2 teaspoon measuring spoon. Then, use a thin knife to make two, deep circular cuts around the center of the apple. Next, turn the apple over and make narrow cuts all the way around the apple. Flip it back over and you can see all of the cuts.
3. Place the apples in an oven safe dish and put two caramels into the center of each apple.
4. Heat butter and brown sugar in the microwave for 30 second, stir and continue heating for an additional 30 seconds. Remove from the microwave and stir in flour and cinnamon. Divide the mixture over the top of the two sliced apples.
5. Bake at 375 for 25-30 minutes. Remove from the oven and use a large spoon to move the apples into bowls.
6. Top with a scoop of ice cream, drizzle with caramel and sprinkle with cinnamon. The ice cream will cause the caramel in the center to harden so eat quickly or put the ice cream scoop on the side.