

If not served immediately, cover and keep at room temperature. Serves 6

For a Thanksgiving treat, stuff apples with granola and chocolate chips before baking. Before serving, top with gummy worms. Ida Red, Cortland or Northern Spy are good choices for baked apples because they hold their shape. Baking time will vary with different types of apples.

6 baking apples

1/2 cup of granola

1/4 cup chocolate chips

1/4 teas cinnamon

2 tbsp. butter

1 cup apple juice

6 gummy worms

Remove cores from apples, leaving bottoms intact. Combine granola, chocolate chips and cinnamon. Cut butter into small pieces and work into mixture with fingers until combined; stuff into apples,

Place in baking dish just large enough to hold apples: pour in apple juice. Bake, uncovered in 350 degree F oven until apples are tender when pierced, 35-45 minutes. Let cool about ten minutes.

Tuck one end of each gummy worm into filling in each apple, leaving most of the worm dangling out. Serve warm.