

## Roasted Apples

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#### **BAKING DIRECTIONS**

You will need:

**3 cooking apples/batch of scones  
parchment lined cookie sheet**

Preheat oven to 375 degrees.

1. Peel and core baking apples.
2. Dice into chunks (an average of 16-24 pieces/apple).
3. Lay out in a single layer on parchment lined cookie sheet, and roast for 20 minutes. Apples will appear dry on the outside, and be close to fork tender.
4. Remove from oven and allow to cool.

Roasted apples can be used to create Apple Cheddar Scones, Apple Cinnamon Scones, or can be added to Pumpkin Spice or Gingerbread Scones (or anything else you might create!)

Enjoy!

Scone mix ingredients and nutritional information can be found on every bag and on our website. Freezing directions can be found on our directions page.

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Roast extra apples (or when there is a good crop), and freeze flat on cookie sheet. Package them in a ziplock bag when frozen, in single recipe size amounts.

Add frozen to scone dough, and then freeze scone dough as directed.

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parchment paper lined cookie sheet**

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1. Peel and core baking apples.
2. Dice into chunks (an average of 16-24 pieces/apple)
3. Lay out in a single layer on parchment lined cookie sheet, and roast for 20 minutes. Apples will appear dry on the outside, and be close to fork tender.
4. Remove from oven and allow to cool.

Roasted apples can be used to create Apple Cheddar Scones, Apple Cinnamon Scones, or can be added to Pumpkin Spice or Gingerbread scones (or anything else you might choose to create!)

Enjoy!

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