

## Baked Apples w. Crème Fraîche

10 servings

### Ingredients:

5 medium Golden Delicious apples, stemmed  
1/2 cup sugar  
10 tsp apricot preserves  
1 cup water  
3 tablespoons chilled unsalted butter, cut into small pieces  
Zest of 1 medium lemon, removed in wide strips with a vegetable peeler (all white pith removed)  
Crème fraîche, for garnish

### Preparation:

Preheat the oven to 425 degrees. Have ready a medium gratin dish large enough to hold 10 apple halves in a single layer.

Use a vegetable peeler to remove a 1-inch-wide strip of peel around the middle of each apple. Cut the apples in half horizontally, then core them.

Arrange the apple halves cut side up in the dish. Sprinkle with the sugar, then place a teaspoon of the preserves in the center of each apple half. Pour the water in the bottom of the dish. Dot the apple halves with the pieces of butter, then arrange the strips of lemon zest in and around the apples.

Bake for about 30 minutes or until the apples are very tender. Serve warm or at room temperature, with a dollop of crème fraîche on each half.