**Baked Apples**

**Dough:**

1 cup flour

½ tsp. salt

1 Tbsp. sugar

½ cup shortening

¼ cup cold water

**Apples:**

2 apples

½ tsp. cinnamon

½ tsp. nutmeg

½ cup flour

¼ cup oats

¼ cup chopped dates

1/3 cup brown sugar

4 Tbsp. butter

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. Using a pastry knife, cut the shortening, sugar, and salt into the flour until it looks like coarse meal. (from the dough section)
2. Slowly add the cold water and mix with a fork or spoon until it makes a soft dough.
3. Turn it out onto a lightly floured counter and kneed 10-15 times.
4. Roll the dough out so it is about ¼ inch thick and cut in into 4 circles twice as big around as your apples.
5. Using a pastry knife, cut the butter into the flour. (from the apples section)
6. Stir in all other ingredients except the apples.
7. Peel the apples and cut them in half from top to bottom. Using a spoon, scoop out the core and about ½ an inch of apple meat from around the core. Be careful not to puncture the outside of the apple.
8. Put each of the apples halves in the middle of a dough circle with the cavity facing up. Wrap the dough up around the apple, but leave the cavity exposed. Trim any excess dough. Stuff the cavity with the filling from steps 5-6. Wrap and put back in the cooler.

**Day 3:**

1. Preheat oven to convection 400°.
2. Put the apples on a sheet tray cavity side up. Bake for 20 minutes.
3. Enjoy.