**Cranberry Apple Pie Baked Apples**

**Ingredients**

**Apples**

6 medium Granny Smith Apples

8 ounces of Challenge Cream Cheese

1/4 cup of dried cranberries

1 teaspoon of cinnamon

1/2 cup of brown sugar

1 pie crust

1 egg, beaten

1 tablespoon of sugar

**Baking syrup**

1 cup of apple juice

1/3 cup of brown sugar

1 teaspoon of cinnamon

1 stick of butter, cut into pieces

**Directions**

Preheat oven to 375 degrees.

Using a knife cut of the bottom of apple to make it stand on its own and not wobble. Next, cut off the top ½ inch of apple, do not peel apple. To hollow out the centers of each apple, use a melon baller or knife to scoop out center of each apple leaving about a 1/4 inch wall. Save the apple you scooped out, and dice into small pieces removing the core.

In a small bowl, combine cream cheese, cranberries, brown sugar and cinnamon. Stir in diced apples and fill the centers of each apple with this mixture.

Cut pie crust into strips or use a mini cookie cutter to cut out pretty shapes. Place crust on top of apple in an attractive manner. Strips can be woven to create a lattice if desired, and decorated with cut out shapes.

Place apples in an 8x8 baking dish. Pour in apple juice. Sprinkle brown sugar and cinnamon over juice and distribute butter pieces around apples.

Brush the tops of crusts with the beaten egg. Sprinkle with sugar. If crust has become warm, place into refrigerator to chill. Place apples in oven and bake for about 20-30 minutes, or until apples are soft and crust is golden brown.

NOTE: Do not overbake! Remember, apples will still continue cooking when removed from oven. Overbaking will result in a mushy apple that will fall apart.

When apples are done, serve with a drizzle of the baking syrup from the pan on top. If a thicker sauce is desired, place sauce into a sauce pan and reduce is thickened. Great served warm or cold, even fantastic with ice cream!