



**Nova Scotia
Apples**
Pick An Original



Baked Apples in Filo Pastry

1995 Winner - Blomidon Inn, Geoffrey M. Caswell

- 4 Nova Scotia apples
- 16 sheets filo pastry
- 1/8 cup raisins
- 1/8 cup currants
- 1/8 cup walnuts
- 1/8 cup softened butter
- cinnamon to taste
- nutmeg to taste
- brown sugar to taste
- 1/8 cup melted butter

Preheat oven to 350°F. Core apples and score the skin all the way around. Combine raisins, currants, nuts, dry ingredients and softened butter. Mix and stuff into the apples. Wrap each apple with 4 sheets of filo and brush with melted butter. Bake for 15 - 20 minutes. Garnish with mint leaf and whole cloves.

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