

Crock Pot Baked Apples



These baked apples will make you think very naughty thoughts.

Looking for something easy? This one is fabulous! Hot and sultry and moist. (Why do those three words sounds so naughty together?!?!) It's a baked apple, people. Calm down.

No need for a grand story or explanation. Baked apples are a great choice because the fruit is easy to find and consistent in taste all year round. I made this batch with opal apples—they are sort of the color of a golden delicious with the texture of a gala. But they cooked up really nicely and held their shape. You can try it with green apples for a more tart finish, macintosh for a sweet crisp taste or any other variety that you want to experiment with for dessert.

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Prep Time: 10 minutes Cook Time: 4 hours

Serves 6

INGREDIENTS

6 apples

3/4 c. [golden raisins](#)

3/4 c. [dried pineapple chunks](#) (this brand is allergen-free, too!!)

1/2 c. steel cut oats

3 T. brown sugar

1 T. white sugar

1 t ground cinnamon

1/2 t. [ground allspice](#)

1/4 t. white pepper grounds

1/2 c. water

DIRECTIONS

1. Wash and [core the apple](#); core it twice to make a big enough opening for filling
2. Mix all of the dried fruit and dry filling ingredients together in a separate bowl.
3. Stand all of the apples up in the crock pot (oval or casserole sized works best).
4. Carefully fill all of the apples with the filling. Press the filling down into each open core and let the filling mound on top, too.
5. Pour the water into the crock pot around– not on– the apples.
6. Cook on low for 4 hours. Serve with vanilla greek yogurt or ice cream. [Crock Pot Dulce de Leche](#) is also an excellent topping!

Crock pot Easter ham

This is the easiest ham recipe ever. No joke. I had Easter dinner at my sister-in-law's house for many years and when I asked for the recipe, I was so entertained to find out that it was so easy! It's delicious and easy and you can spend your time on all the fancy side dishes for your festival meal instead. Enjoy!

1 2-3 lbs. sliced ham from the grocery store (sold as one package in the meat department, or you can get really thick slices from the deli counter)

1 can chunked pineapple in pineapple juice

Put ham in the crock pot (not on a trivet). Pour can of fruit and juice on top of meat. Cook on low for 6 hours. Transfer meat to a serving platter when it is done cooking and decorate around it with the tasty chunks of fruit.

(seriously, that's it! it's easy and yummy and the meat and fruit both taste fantastic!)

Crock Pot Sassy Meatballs

I'm too excited about tomorrow's dinner to wait until morning to post this. It's funny— I have been posting all these recipes that are hearty and healthy, but mostly vegetable-based. Not this one! For all you meat lovers, this is simple,

sassy and super! (Thank you to my friend BBM for introducing me to this sauce.) This recipe is fantastic to throw together for any occasion. It makes a great appetizer, can be thrown on egg noodles for dinner or on little crusty rolls as sandwiches. While it only has a few ingredients in it, the flavors mingle together in a tangy, unique way. Whether you serve it with toothpicks or forks, you'll be pleased by how little efforts it takes to make great taste.

(Start by making your own meatballs using 1 lb beef, 1 lb turkey, 2 eggs, 1 T. chopped parsley and 1/2 c. breadcrumbs. Mix it all together, form little balls and then bake them on a cookie sheet at 400 degrees for about 25 minutes. I'm going to make these tonight and then do the crock potting tomorrow at lunchtime. Or, if you prefer, you can totally buy frozen meatballs and use those instead. I won't tell!)

2 lb. meatballs

8 oz. grape jelly

1 jar Heinz chili sauce

1 can pineapple chunks, drained

1 green pepper, diced

2 T. fresh minced parsley

Put all solids into the crockpot. Mix jelly and chili sauce together and then pour into crockpot. Cook 4-6 hours on low.