

**The Christian Ridge Pottery Apple Baker™** is made from hand crafted earthenware clay. It is ovenproof, dishwasher and microwave safe and the glaze is lead-free. Our specially designed cooking spike helps cook an apple more quickly and evenly, as the clay takes on the heat and cooks the apple from the inside out.



It is also an attractive serving dish and will help keep your apple warmer longer. Our bakers are designed to be stacked rim to rim, bottom to bottom for space saving convenience.

**Apple Bakers™ are fun and easy to use:**

Just core an apple, put it on the post, bathe with one tablespoon each butter and water, garnish with raisins, nuts, honey, maple syrup, sweet spices or anything festive.

*Regular Oven:* Preheat oven to 350°F, then bake 20 to 40 minutes, depending on the size. The clay will take on the heat and cook from the inside out.

*Microwave:* Prepare apples as above and cook on high for 1-1/2 to 3 minutes.

*Not for use on the stovetop.*



**Variations and Toppings**

Alternate cored apple rings with orange or pineapple rings for a tasty dessert treat; top with a scoop of ice cream or a dollop of whipped cream; try a liberal splash of your favorite cordial; light up an apple baker flambé or any new cooking idea you might have!

Recipe Suggestion from Mr. and Mrs. Henry Kodad of Kent, Washington

4 Apples (cored)

1/2 Cup Sugar

2 Tablespoons flour

1 and 1/2 Teaspoons cinnamon

1/4 Cup melted butter

1/3 Cup chopped walnuts

4 Tablespoons water

Core apples and peel (optional). Combine sugar, flour & cinnamon, mix well. Roll apples in melted butter then in sugar mixture. Put on post of Apple Baker™. Put on the nuts and add water. Bake at 350°F for 35 to 40 minutes. The flour in this recipe turns the juice into a caramel. We use Rome Beauty apples, but most any apple will do.



**Christian Ridge Pottery – South Paris, Maine**