Old Fashioned Baked Apples

Ingredients:
8 large apples, washed & cored
1/3 cup old fashioned oats
1/3 cup raisins
1/3 cup slivered almonds
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1 fresh lemon rind, grated
2 tablespoons lemon juice
1/2 cup honey
1 cup apple juice
4 tablespoons butter
whipping cream, chilled or softly whipped

Directions:
Peel off one strip around the center of each apple. Slice a thin piece off the bottom of each and place them almost touching in an ovenproof dish. Combine the oats, raisins, nuts, cinnamon, nutmeg, and lemon peel. Toss to mix well. Divide the filling among the centers of the apples and pack the filling down lightly.
In a saucepan combine the lemon juice, honey, apple juice & butter. Bring to a bubbly simmer about 5 minutes. Pour over the apples. Cover with foil and bake at 350F degrees for 30 minutes.
Uncover the apples and continue baking for about another 30 minutes, basting frequently with the juice.
Cool to almost room temperature and serve with the cream.