

CINNAMON APPLE PORK TENDERLOIN

1-1 1/2 lbs. pork tenderloin
2 tablespoons cornstarch
1 teaspoon ground cinnamon
2 tablespoons brown sugar
2 apples, peeled, cored and sliced
2 tablespoons raisins or dried cranberries

Preheat oven to 400 degrees.

Place the pork tenderloin in a roasting pan. Combine the remaining ingredients in a bowl and mix. Spoon the apple mixture around the pork tenderloin. Cover and bake until meat thermometer in center registers 160 degrees.