

Almond Stuffed Baked Apples with Caramel Sauce

Ingredients

Filling

- 1/2 cup sliced almonds , toasted
- 1/4 cup sugar
- 2 tsp salted butter , melted
- 1/4 tsp vanilla extract
- 1/8 tsp salt
- 1 pinch ground nutmeg
- 1 egg whites

Apples

- 4 medium apples , Braeburn, halved
- 1 cooking spray
- 1 tbsp sugar
- 1/4 tsp ground cinnamon

Sauce

- 1/2 cup sugar
- 3 tbsp cold water
- 1/2 cup apple cider
- 1 tbsp brandy
- 1 tbsp grand marnier
- 1 tsp salted butter
- 1 pinch salt

Directions

Preheat oven to 350 degrees F.

Finely chop almonds using a food processor or a knife. Mix together almonds, sugar, butter, vanilla, salt, nutmeg, and egg white.

Core apples and take out seeds; scoop out 1 tablespoon of apple to make a cup. Slice off a thin piece from the bottom of each apple to make a flat surface. Arrange apples, cut side up on baking sheet. coating with cooking spray.

Top each apple with combined sugar and cinnamon then spoon 1 tablespoon of filling into each apple half. Bake for 40 minutes or until golden.

Add 1/2 cup sugar and water to a pot and heat over medium high heat until mixture is golden, tilting to swirl. Reduce heat to low and pour in cider. Take pot off of heat and mix in grand marnier, butter, and salt. Spoon over warm apples.

Additional Information

When caramelizing the sugar, be sure not to stir so it browns evenly. The apple cider will splash when added so be sure to watch out!

(Recipe courtesy of www.dlife.com)

