

Calvados Baked Apples with Fleur de Sel Caramel Sauce

Serves 8

The Calvados and butter in this aromatic recipe make their own sauce as the apples bake. We still can't resist a drizzle of sweet and salty caramel sauce to finish it off.

Ingredients

8 ea.	apples, cored (Granny Smith, Fuji or another tart, crisp apple)
4 oz.	butter, softened
2 cups	brown sugar
1 cup	golden raisins
1 Tbsp.	cinnamon
1 tsp.	nutmeg
1 cup	Calvados or brandy

Sauce Ingredients

1 cup	sugar
½ cup	water
1 cup	cream
1 tsp.	vanilla
1 tsp.	fleur de sel (french sea salt)

Method

Oven Temperature: 450-480 degrees

Peel the top quarter of the apple and 4 or 5 stripes down the sides so the apples don't split while baking.

Mix the butter, sugar, raisins and spices and distribute evenly inside each apple. Place them in a shallow baking dish just large enough to hold them. Pour Calvados over the apples and cover with foil.

Flame Height: 2.4

Bake apples in the center of the oven for about 40 minutes, rotating pan once or twice.

You may want to make the sauce on top of the stove so you can watch it carefully. In a heavy saucepan heat the sugar and water over medium heat until dissolved. Raise heat slightly so it simmers for about 10 minutes or until it turns an amber, caramel color. Pull pan off the heat and gradually whisk in the cream. When the cream is incorporated, add the fleur de sel.

Serve the apples with a little pan sauce and a drizzle of the caramel sauce.



www.woodstonehome.com (800) 578-OVEN (6836)