



Gebratene Apfel (Baked Apples)

Recipe from Executive Chef Terry Dox

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| 8 medium apples | 1/4 cup raisins soaked in dark rum |
| 2 tablespoons butter | Powdered sugar |
| 2 tablespoons sugar | Vanilla or cinnamon ice cream |
| 2 tablespoons brown sugar | |
| 2 tablespoons coarsely ground almonds | |

Core the apples from the bud end – not all the way through (leave the stem end intact). Wash and dry and place in lightly greased glass cake pan. Combine butter, sugar, brown sugar, almonds, and raisins. Fill cored apples with the mixture. Bake 35 – 40 minutes at 400°. Sprinkle with the powdered sugar. Serve with ice cream. Serves 8.

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