

SPICED APPLE WEDGES WITH CARAMEL SAUCE

Serve with:

- Great Harvest Pancake Mix
- Finnish Pulla Bread Pudding
- Jumpin' Gingerbread

Adapted from Bon Appetit Magazine

10 whole cloves

2 whole star anise

1 cinnamon stick

1/4 tsp. whole black peppercorns

4 large Golden Delicious apples (about 2 pounds),
peeled, cored, each cut into 8 wedges

1/2 cup (packed) brown sugar

1/2 cup apple cider

1/4 cup (1/2 stick) unsalted butter, melted

1/4 cup heavy whipping cream

Directions:

Preheat oven to 400 degrees. Finely grind first 4 ingredients in spice mill or small coffee grinder. Place apples in 13x9x2 inch glass baking dish. Sprinkle spices over apples. Add 1/4 cup sugar, 1/4 cup cider and butter. Gently stir to coat apples.

Bake apples until tender, stirring occasionally, about 40 minutes. Cool 10 minutes. Reduce oven temperature to 300 degrees. Using slotted spoon, transfer apples to ovenproof bowl and set in oven.

Scrape all juices from baking dish into medium saucepan. Mix in cream and remaining 1/4 cup sugar and 1/4 cup cider. Boil until caramel sauce deepens in color and is reduced to 1/2 cup, whisking occasionally, about 5 minutes. Pour over reserved apples. Serve warm.

Can be made ahead and reheated.



MINNETONKA

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Karl's
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MINNEAPOLIS

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