



SOUL QUENCHING GRILLED MAPLE APPLES & ICE CREAM

Ingredients

- 3 apples, cut in half & cored
- 3 tbsp butter
- 4 tbsp apple cider
- 1 star anise whole
- 3 tsp vanilla extract
- 6 tbsp maple syrup
- 3 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 c chopped pecans
- 1/4c dried cherries

Directions

- Lightly Butter Apple halves and grill them open side down on a grill pan until browned.
- Place apples grill side up on baking dish and drizzle with apple cider & vanilla extract. Add Star anise to pan and sprinkle apples with cinnamon and nutmeg.
- Bake at 375 until apples are almost completely cooked through (about 25 minutes).
- Sprinkle with pecans and cherries and place back into oven just until nuts are toasted (about 5 minutes.)
- Serve with vanilla ice cream, a drizzle of maple syrup, a sprinkle of cinnamon, nuts and cherries.

HOUSE OF VALENTINA