



APPLE CARAMEL WITH BLACKBERRIES OVER VANILLA BEAN ICE CREAM

PREP TIME: 5 MINUTES

COOK TIME: 20 - 25 MINUTES

SERVES: 4

INGREDIENTS

- 2 oz butter
- 8 oz diced apples (medium) preferably Granny Smiths – about 2 apples
- 1/2 cup (4 oz) sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon curry (optional addition)
- 4 oz brandy
- 8 oz fresh blackberries
- Fresh mint for garnish (optional)

DIRECTIONS

1. In heavy bottom pot, heat butter over medium heat, until hot and butter is cooking.
2. Add apples, and begin to caramelize, coating with butter.
3. Once apples begin to turn tender, add sugar, and let melt in the pan.
4. Caramelize sugar until golden brown.
5. Add brandy and cinnamon, stir all together.
6. Reduce until sauce has a thick consistency.
7. Remove from stove, add blackberries (reserve some for garnish), let stand to cool a little bit.
8. Pour over vanilla bean ice cream while warm.
9. Add whipped cream.
10. Garnish with fresh blackberries and mint.

