

Baked Apple Sundaes

Recipe Courtesy of Jake and Jazz Smollett

Ingredients:

4-6 granny smith apples, peeled, cored & halved
1 ½ cups Bourbon
⅓ cup lemon juice (about 2 lemons, plus the zest of 1 lemon, reserved)
2 tablespoons + 2 teaspoons pure vanilla extract
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ brown sugar
Vanilla ice cream
Whipped cream
Caramel sauce
Chopped walnuts
Maraschino cherries

Method:

1. In a medium bowl, mix the Bourbon, lemon juice and zest, and 2 tablespoons vanilla.
2. Place the apple halves in a large flat container and pour the liquid over the apples, basting a few times. Cover and allow the apples to macerate in the liquid for about 30 minutes.
3. Preheat the oven to 350 degrees.
4. In another small bowl, mix the 2 teaspoons vanilla, cinnamon, nutmeg, and sugar.
5. Rub the cinnamon-sugar mixture all over each apple and place the cut side down in a large baking dish. Pour some of the macerated liquid in the bottom of the pan and cover with foil loosely.
6. Bake for about 30-40 minutes until the apples are tender.
7. Build the apples in a bowl topped with ice cream, whipped cream, caramel sauce, chopped walnuts, and a cherry on top.