

Golden Baked Apples w/Bourbon Sauce



Golden Delicious apples stuffed with a mixture of Heath Bar bits, bourbon, butter, molasses and ginger. Heaven on Earth!

Serves 6

6 Golden Delicious apples

1/3c Heath Bar bits

3T butter, softened

1/2t ground ginger

3T bourbon

1 1/2c apple cider

3T molasses

Preheat oven to 350. Core apples without cutting all the way through the bottom core. Using a melon baller, scoop out a little more apple giving more room for stuffing.

In small bowl mix together Heath Bar bits, butter and ginger. Divide into 6 portions and stuff each portion into cored apple. Wrap apples in foil and stand up in baking dish.

Bake about 60 minutes or until apples are tender. While apples are baking, in medium saucepan simmer bourbon, apple cider and molasses together and cook until mixture is thick enough to coat the back of a spoon.

Open foil packets and drizzle bourbon sauce over center and outside of apples. Serve with Graeter's cinnamon ice cream on the side.

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