

## Cider Baked Apples with Black Walnuts and Pumpkin-Caramel Sauce



by Chef Rob Corliss

*Makes 4 servings.*

### **Ingredients:**

- 1 cup caramel sauce, prepared
- 3 Tbsp. pumpkin puree, canned
- 1 cup Hammons® Black Walnuts, small chopped
- 1/3 cup dried figs (stem removed), whole, small chopped
- 1/3 cup golden raisins, whole
- ½ tsp. pumpkin pie spice, ground

### **Directions:**

1. Pre-heat a conventional oven to 350° F.
2. Prepare the pumpkin-caramel sauce: Place the caramel and pumpkin puree in a bowl, whisk to evenly combine then gently warm in the microwave. Reserve warm.
3. Prepare the black walnut mixture: Place the Hammons® Black Walnuts, figs, raisins and pumpkin pie spice in a mixing bowl and stir to evenly combine. Reserve ½ of the mixture for stuffing the apples and ½ of the mixture for garnishing each baked apple on the finished serving plate.
4. Prepare the apples: Core each apple, removing the core and a little extra from down through the center. Place all four cored apples, side by side, inside a standard pie plate. Spoon half of the reserved black walnut mixture into each apple, pressing the mixture with your finger, to compactly fill each apple to the very top - mixture can mound out of the top of the apple. Pour

the  $\frac{1}{4}$  cup apple cider over and around the apples. Cover the pie pan and apples with aluminum foil, tightly sealing around the edges.

5. Bake the apples for 20-25 minutes. Remove apples/pan from the oven.
6. Place each baked apple on a small plate. Spoon equal amounts of the reserved warm pumpkin-caramel sauce over & around each baked apple. Spoon an equal amount of the other half of the reserved black walnut mixture, around each baked apple, forming a ring around each apple.
7. Serve immediately and enjoy!