

Roasted Apples with Maple Whipped Cream



INGREDIENTS

For the Apple Mixture:

- 4 large Granny Smith apples, cubed
- 2 tablespoons agave nectar
- 1 tablespoon brown sugar
- 2 tablespoons butter, melted
- 1/4 cup raisins
- 1/4 cup chopped pecans
- 1/4 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- Pinch of salt

For the Whipped Cream:

- 1 cup heavy cream
- 2 tablespoons powdered sugar
- 1/8 teaspoon cinnamon
- 2 tablespoons maple syrup

For the Leaves:

- 1 cup flour
- 3 tablespoons shortening
- 1 tablespoon butter
- 2 tablespoons brown sugar
- 1/4 teaspoon cinnamon
- 4 - 5 tablespoons ice water
- sanding sugar

For the Apple Mixture:

1. Preheat oven to 350° and grease a 9x9-inch baking dish.
2. Mix the Apple Mixture ingredients in a bowl until apples are evenly coated.
3. Pour apple mixture into pan and bake uncovered for approximately 30-40 minutes, or until apples are tender and lightly browned.

For the Leaves

1. Mix all of the leaf ingredients except for the ice water, until the mixture resembles fine crumbs.
2. Add the ice water and mix until just blended.
3. Place on a rolling mat sprinkled with flour and roll the dough out to approximately 1/4" thick. Use leaf cutters to cut out the shapes.
4. Place the leaves on a cookie sheet covered with baking parchment. Sprinkle the leaves with the sanding sugar. Bake the leaves for approximately 12-15 minutes at 350°, or until golden brown.

For the Maple Whipped Cream

1. While apples are baking, use an electric mixer to whip heavy cream, powdered sugar, cinnamon and maple syrup together. Set aside in refrigerator until ready to serve.

Once apples are tender and lightly browned, remove from oven and let cool for 10 minutes. Serve warm, topped with maple whipped cream and the leaves.