

## DECONSTRUCTED APPLE PIE A LA MODE WITH CARAMEL SAUCE

### HOT BUTTERED CINNAMON APPLES

- 1/2 stick unsalted butter
- 4 Granny Smith apples
- Juice of 1/2 a lemon
- 1/4 tsp cinnamon
- 1/4 C sugar
- Pinch of salt

Peel, core, and slice apples into bite-size pieces. Toss with lemon juice to prevent browning.

Melt butter in a pan over medium heat until hot and foamy. Add apples, cinnamon, and pinch of salt. Cook, stirring occasionally, until apples begin to soften, about 7-8 minutes. Gradually stir in sugar (if serving apples as a side dish instead of a dessert -- *highly recommend with ham or pork, btw* -- you may want to use a little less sugar). Cook until apples get slightly syrupy and taste delicious when you sneak a bite.

### PANKO GRANOLA

- 2 C oats
- 1 C panko breadcrumbs
- 1/2 C slivered almonds
- 1/4 C brown sugar
- 1/4 C maple syrup
- 3 T canola oil
- 1/4 t salt
- 2 T granulated sugar (optional)
- Cinnamon to taste (optional)

Preheat oven to 300. Combine oats, panko, almonds, and brown sugar in a large mixing bowl. In a separate bowl or measuring cup, whisk together maple syrup, canola oil, and salt. Stir the maple mixture into the oat mixture until thoroughly combined. Spread onto a rimmed baking sheet lined



with foil and lightly sprayed with cooking spray. Bake for 1 hour or until granola turns golden brown, stirring every 15 minutes. Taste post-baking. You may want to add the additional 2 T sugar and cinnamon. Up to you.

## **CARAMEL SAUCE**

- 1 C sugar
- 1/4 C water
- 1 stick unsalted butter, cut into pieces
- 1/2 C heavy cream
- 2 tsp vanilla
- Pinch of salt

Pour sugar into a small, heavy saucepan and pour water evenly over it. Set on medium-high heat, swirling the saucepan by the handle until the sugar is dissolved. Avoid letting the syrup boil until the sugar is dissolved. Turn heat to high, cover the saucepan with a lid, and boil for 2 minutes. Uncover the saucepan and continue to boil until the syrup darkens. Keep swirling the saucepan by the handle until the syrup turns a deep amber color and just begins to smoke.

Remove from heat and, using tongs, gently lower butter pieces into the syrup. The syrup will boil up so be careful. Gently beat until the butter is incorporated. Stir in cream (again, it will boil up so be careful), then stir in vanilla and a pinch of salt. Be careful -- it will be extremely hot throughout the entire process. The sauce will thicken as it cools. Serve warm or at room temperature.

You could use store-bought caramel sauce instead of homemade. And if you wanted to simplify even further, you could also use store-bought granola or shortbread cookies and only make the apples. A perfect week-night dessert!

