



**Recipe for:** *Uncommon Baked Apple, Common Man Signature Dessert*

**From the kitchen of:** *The Common Man Windham*

*Makes 6-8*

*6-8 apples, New Hampshire Macintosh, peeled and cored*

*1/4 lb butter, melted*

*Gallon of vanilla ice cream*

*Cinnamon/sugar mix*

### *Apple Dust*

*1 cup sugar*

*1/4 cup flour*

*1 Tbls. cinnamon*

*1 teaspoon nutmeg*

*Mix dry ingredients together.*

### *Apple Glaze*

*1 cup maple syrup*

*2 cups water*

*1 teaspoon cinnamon*

*1 teaspoon nutmeg*

*1 tablespoon lemon juice*

*1/8 cup brown sugar*

*Bring all to a boil and simmer 10 minutes. Remove from heat and cool.*

### *Directions*

*Toss apples in butter. Roll in apple dust to coat. Place apples in individual baking dishes. Top each with 2 ounces of apple glaze. Bake for 20 minutes at 350, until apple begins to soften. Remove from oven.*

*To plate: place 1 scoop of vanilla ice cream on top and sprinkle with cinnamon and sugar mix. Serve immediately and enjoy!*

