

BAKED APPLES WITH GOAT CHEESE, BACON, AND WALNUTS

We call it dessert but we would happily eat this for dinner. Call it what you will but one thing's for sure, your taste buds will be in heaven and that's all that really matters! Who doesn't want apples fresh from the market stuffed with creamy goat cheese, crispy bacon, and crunchy walnuts all wrapped up with the warm flavors of cinnamon and maple syrup? This combo makes for a beautiful, rustic, and delicious fall harvest dessert. The only thing that could possibly make these baked apples any better is a scoop of our homemade **cinnamon ice cream** or **vanilla ice cream**! Bliss...

Prep time: 15 minutes

Cook time: 55 minutes

Serves 6



Note: Calvados is an apple flavored brandy that infuses these baked apples with even more apple flavor. Regular brandy imparts more of a dried fruit flavor.

Preheat oven to 375°F

In a sauté pan, cook the bacon over medium heat until golden brown. Drain the bacon on paper towels and reserve the fat for another use if desired.

Slice off the top of each apple and set aside. Core and slightly hollow out the apples with a spoon, leaving the bottom intact. Sprinkle the inside of each apple with cinnamon; fill with goat cheese, bacon, and walnuts. Drizzle each apple with maple syrup and a few drops of calvados or brandy. Place the apples in a baking dish and bake in a preheated oven for about 45 minutes or until apples are fork-tender. Serve warm with an additional drizzle of maple syrup and a sprig of thyme if desired.

Ingredients:

6 baking apples
McCormick ground Saigon cinnamon, to taste
1 tablespoon calvados or brandy (optional)
6 ounces goat cheese, crumbled
6 ounces bacon, cut into thin strips
½ cup walnuts, roughly chopped
2 tablespoons maple syrup
thyme leaves, for garnish (optional)