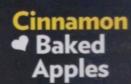


reatIdeas



The celebrity couple and owners of Bonobo Winery in Traverse City, Michigan, offer a sweet dessert made for two

- 11/2 tbsp. cold butter, diced
- 11/2 tbsp. dark brown sugar
- 1/4 tsp. cinnamon Pinch of salt
- 2 small apples (such as Fuji), rinsed and dried
- 1/2 cup granola Ice cream
- 1. Preheat oven to 375°. In a small bowl, mash together the butter, brown sugar, cinnamon and salt with a fork.
- 2. With a sharp paring knife or melon baller, core the apples to hollow out the middles. Do not go all the way through.
- 3. Place the apples in a small casserole dish or

pie tin, and fill each one evenly with the brown sugar mixture. Bake 30 to 40 minutes until tender. Let rest 5 minutes before serving. Top with your favorite granola and serve with a scoop of ice cream. Serves: 2

Prep time: 5 minutes Cook time: 40 minutes

