

Blackberry Cabernet Baked Apples

- 4 medium-size sweet apples (golden delicious, fuji or gala)
- 2 Tbsp butter
- 2 Tbsp packed brown sugar
- 1/3 cup **TSG Blackberry Cabernet Jam**
- Vanilla ice cream

1. Preheat oven to 350° F.
2. Core apples and peel the top third of each apple. Place apples in an 8-inch pie plate or square baking dish.
3. In a small bowl, melt butter with brown sugar in the microwave; stir well.
4. Stir in blackberry cabernet jam, return to microwave and heat through. Spoon over each apple.
5. Bake, uncovered, 45 to 55 minutes or until apples are tender when pierced with a knife. Baking time depends on the size of the apples.
6. Remove from oven. Place apples in individual serving bowls and spoon remaining sauce over each. Let cool at least 20 minutes. Serve with a scoop of ice cream.

Makes 4 servings