

Spiced Apple Sundaes

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This delectable sundae recipe brings the 1950s ice cream parlor into your kitchen. Use your fave nuts and toppings to finish off this smooth, fruity delight.

Ingredients:

6 large green apples, chopped
1 cup golden raisins
2/3 cup apple juice
2 tablespoons sugar
2 teaspoons cinnamon
1/8 teaspoon allspice
Ice cream, for serving
Granola or chopped nuts, for serving

Directions:

- 1) Combine apples, raisins, juice, sugar, cinnamon, and allspice in a medium pot; cook over medium heat until apples are tender, about 20 minutes.
- 2) Remove from heat; mash apples gently with a fork or potato masher. Allow to cool 30 minutes.
- 3) Serve over ice cream. Top with granola or nuts.