

## Apple Apricot Dessert with Cinnamon Whipped Topping

### Ingredients:

1/2 cup rum  
1 cup Craisins™

### Method:

In a small pot, heat rum and add Craisins™ until Craisins™ plump up. Cool. Keep in refrigerator overnight.

### Dessert—Ingredients:

4 med.–large apples (any kind), peel, core, slice fine  
2 Tbsp. lemon juice  
Craisin™ mixture from above, drained  
1 cup walnuts, chopped  
1/3 of 8 oz. jar apricot preserves  
1 oz. Kerry Gold™ butter

### Method:

In a large mixing bowl add apples and drizzle with lemon juice. Drain rum off the Craisins™ and add to apples. Add walnuts and mix together.

In a small pot, heat remaining rum, apricot preserves and butter. When preserves are melted, cool mixture and pour over apple mixture. Put into a serving bowl.

### Topping—Ingredients:

1 1/2 cups whipping cream  
2 Tbsp. Jello™ Instant White Chocolate Pudding Mix  
1 tsp. cinnamon

### Method:

In a mixing bowl whip all ingredients with the Magic Wand using the flat blade. Serve in a separate bowl to the side of the dessert.

