

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™. Cook 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.

