



[www.goinglocal-info.com](http://www.goinglocal-info.com)

## Vanilla Ice Cream with Apple Pie Topping

*Turn apple pie ala mode upside down with this easy, crowd pleasing dessert made with local apples. The “apple pie topping” is a favorite of mine because it takes minutes to prepare. It makes a great quick dessert when spooned over your favorite vanilla ice cream; but it’s equally good on top of oatmeal, rice pudding, or plain cheesecake.*

2 tablespoons unsalted butter  
2 medium size local Granny Smith or other pie apples, peeled, cored, and cut into ¼ inch dice  
2 tablespoons packed light brown sugar  
1 ½ teaspoons cinnamon  
1/3 cup water  
2 tablespoons dark raisins (can substitute dried sweetened cranberries or golden raisins), optional  
2 tablespoons walnut pieces, optional  
4 scoops of vanilla ice cream

Melt the butter in a small nonstick skillet over medium heat.

Add the apples and cook for two minutes or until they just begin to soften a bit, stirring to prevent burning.

Reduce the heat to medium low.

Add the brown sugar and cinnamon and cook for another minute to melt the sugar. Again, stir constantly to prevent the sugar from burning.

Add the water and raisins (if using). Cook for one minute, stirring occasionally.

Remove the skillet from the heat and stir in the walnuts (if using).

Divide the ice cream equally in four small dessert bowls and top with the warm apple mixture.

Serve immediately.

Serves 4.

*Victoria Wesseler*