

Naked Apple Pie with Cinnamon Whipped Cream

Makes 4 servings

2 large Honeycrisp apples
¼ cup butter, melted, divided
2 Tablespoons brown sugar
1 teaspoon cinnamon
¼ teaspoon nutmeg
1 cup granola
¼ cup toasted pecans, toasted

Prepared caramel sauce:
1 cups heavy whipping cream
1 teaspoon vanilla
1 Tablespoon sugar
¼ teaspoon cinnamon or
apple pie spice



Cut apples in half vertically and remove cores. Line a baking sheet with parchment paper or baking mat. Preheat oven to 350 degrees. On a cutting board, place each apple slice cut side down and score to create slits in apple, but do not cut all the way through so that apple halves stays together in one piece. Brush each apple with butter, using about 2 Tbsp of the butter, making sure some drizzles into slits. Combine brown sugar, cinnamon and nutmeg in small bowl. Using about half of the mixture, press into each apple half and into the slits. Place apple halves onto prepared baking sheets and bake about 20-25 minutes or until apples are tender. While apples are baking, combine remaining melted butter, remaining sugar cinnamon mixture and granola. Remove apples from oven and allow to cool slightly. When cool enough to handle, stuff granola mixture into each slit and sprinkle and press in the pecans. Return to oven and continue to bake until granola becomes crunchy and browned and apples are soft – about 7-9 minutes. While the apples are baking, make cinnamon whipped cream. Pour heavy whipping cream into chilled bowl. Whip with electric mixer until very soft peaks form, then add vanilla, cinnamon and honey. Continue to beat until desired consistency is achieved. When apples have finished baking, remove from oven and allow to cool slightly. Remove each apple half from baking sheet with metal spatula and place on individual serving plates, drizzle lightly with caramel sauce and top with a dollop of cinnamon whipped cream.