

DESSERTS

APPLES IN STEWED CHERRIES†

(ÄPFEL IN KIRSCHENKOMPOTT)

- 1 14-15 oz. can tart cherries in water
- 1/4 cup sugar
- 3 teaspoons cornstarch
- 2 tablespoons cold water
- 2 large apples (or 4 small apples)
- 1 2.25 oz. packet slivered almonds
- 1 cup apple juice (or white wine)
- 1/4 cup lemon juice
- 3 tablespoons sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon cinnamon

Drain the cherries reserving the juice. Add enough water to the juice to make one cup, mix with 1/4 cup sugar and bring to a boil. Make a paste with the cornstarch and 2 tablespoons cold water. Add to the boiling water stirring constantly until thickened. Take off the heat, stir in the cherries and place in the refrigerator. Peel the apples and stick almonds around each whole apple. In a large pot place apple juice (or white wine), lemon juice, 3 tablespoons sugar, vanilla extract, cinnamon and stir. Place the apples in the pot carefully so the apples do not touch each other and the almonds remain in the apples. Bring to a boil, turn down the heat, cover with a lid and allow it to simmer for 15-20 minutes. Let cool and place each apple carefully on a plate. Spoon the cherries around each apple and serve.

Makes 2 servings with large apples or 4 servings with small apples

