Baked Apple with Salted Caramel Sauce

Yield: 2 portions

**Ingredients:**
- 3 each apples for baking such as granny smith, yellow delicious, honey crisp, Jonathan
- 1/2 cup butter melted
- 1/4 cup packed brown sugar
- 1/2 + 1 cup fruit juice divided
- 1/2 cup raisins
- 1 cup water

**For the Caramel Sauce:**
- 1 cup sugar
- 6 tablespoons unsalted butter cut into chunks
- 1/2 cup heavy cream or half and half
- 1/4 cup water
- 1 teaspoon kosher salt

1. In a medium sized bowl, combine the melted butter, brown sugar, 1/2 cup of the juice and raisins. Mix well and set aside.
2. Core all 3 of the apples. Take 1 of the apples and dice it into 1/4” dice. Toss the diced apples with the mixture above. Slice approx. 1/4” from the top of each apple and using the corer, small knife or spoon gently hollow the 2 apples. Be sure to leave approx. 1/2” thick shell.
3. Fill hollowed apples with butter, sugar, apple, raisin mix. Place stuffed apples in a greased baking dish and pour 1 cup of water and the remaining cup of fruit juice in the baking dish. Cover with foil and place in preheated 350 degree oven for 25 minutes. Remove cover and spoon the juice over the apples. Continue baking until apples are slightly browned, tender and cooked throughout. Spoon liquid at bottom of pan over the apples.
4. While apples are baking the caramel sauce can be made. Place sugar and water in a medium sized sauce pan. Stir to dissolve sugar. Bring to a boil. After sugar/water mixture has boiled do not stir the pan.
5. Continue to boil until sugar starts to turn an amber color, being careful not to let the sugar become too dark or burn. When the sugar gets to the color you want, add the cream and several chunks of the butter to the pan while stirring. The mixture will foam up while adding the cream and butter so be very careful as this mixture is extremely hot. You may also briefly remove the pot from the heat until the foaming subsides. Continue whisking in the butter and finish by adding the salt. Continue whisking until sauce is very smooth. Taste and adjust seasoning if needed. Any unused sauce may be put in a sealed jar and kept in the refrigerator for several weeks, warming it slightly before using.
6. Remove apples from baking dish onto plates or serving tray. Spoon any left over fruit juice over the apples. Caramel sauce may be served on the side or also spooned over the apples.