



**Delicious
Recipes**

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Grilled Apples Dessert

INGREDIENTS

¼ cup brown sugar

½ tsp cinnamon

2 tbsp maple syrup (or honey)

2 honeycrisp apples

½ cup vanilla ice cream

Optional: caramel sauce and granola for garnish

DIRECTIONS

1. Remove the cores from the four apples using an apple corer or melon baller. Slice the apples horizontally into thick ¼" slices, discarding the top and bottom. You should get 5-7 slices per apple.
2. In a large bowl, whisk together the brown sugar, cinnamon, and maple syrup until combined.
3. Add the apple slices to the bowl and marinate for about 10 minutes.
4. Meanwhile, preheat your grill to medium heat.
5. Using tongs, place the apple slices on the grill. Cook for 2-3 minutes per side, or until light grill marks appear and the apples are tender. Remove from heat.
6. Arrange the grilled apple slices on a serving plate. Add a scoop of vanilla ice cream to the center, drizzle with caramel sauce, sprinkle with granola if desired, and serve immediately.