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SPICED BAKED APPLES
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Prep:
15 minutes

Cook:
10 to 15 minutes

GIANT CHOCOLATE-CITRUS COOKIES

Makes six 8-inch (20-cm) cookies

4¼ cups (1 lb. 1½ oz. / 530 g) all-purpose flour
½ teaspoon baking powder
10½ oz. (300 g) dark chocolate of your choice
2 sticks plus 1½ tablespoons (9 oz. / 250 g) unsalted
butter, room temperature
Scant ½ cup (3 oz. / 90 g) granulated sugar
1¼ cups (9 oz. / 250 g) light brown sugar
2 eggs
1 teaspoon fine salt
2 teaspoons pure vanilla extract
Candied orange or lemon peel, chopped

1. Preheat the oven to 350°F (180°C) convection. Line 2 baking sheets with parchment paper. Sift the flour with the baking powder. Using a large knife, roughly chop the chocolate.
2. In a food processor, combine the butter with the two sugars. Add the eggs, salt, and vanilla and process for a few seconds.
3. Incorporate the dry ingredients, taking care not to overmix, then pulse in the chocolate. Using your hands, shape the dough into large balls, place them on the baking sheets, and flatten them partially with the palm of your hand.
4. Press the candied citrus peel into the top just deep enough to stick. Bake for 10 to 15 minutes, rotating the pans halfway. Let the cookies cool slightly on the baking sheet. These are delicious when served warm.

Prep:
15 minutes

Cook:
2 hours

SPICED BAKED APPLES

Serves 7

7 Golden Delicious apples
Juice of 1 lemon
Julienned zest and juice of 2 oranges
2 teaspoons vanilla sugar (see Note)
2 pinches freshly grated nutmeg
2 pinches freshly ground pepper
2 pinches cinnamon
2 teaspoons unsalted butter
2 tablespoons honey
Cinnamon sticks for decorating, optional

1. Preheat the oven to 300°F (150°C) convection. Peel the apples and core them. Brush with lemon juice to discourage browning.
2. In a small saucepan, warm the orange juice with the zest, vanilla sugar, spices, butter, and honey, swirling the pan, until melted.
3. Fit the apples snugly into an ovenproof dish. Drizzle with the spiced orange juice and cover with foil. Reduce the oven temperature to 250°F (120°C) and bake for 2 hours, turning the apples occasionally. If you like, decorate them with cinnamon sticks just before serving.

Note: If you don't have ready-made vanilla sugar, prepare your own by storing used, dried vanilla beans in a closed jar of sugar for at least 1 week. Simply replace any sugar you use to have a permanent supply on hand.