

Baked Apples Brennan's

417 Royal Street New Orleans, LA 70130 504-525-9711

Opened 1946 Brennan's has charmed the palates & hearts of patrons with its splendid ambiance, impeccable service & authentic Creole Cuisine with masterful dishes like Bananas Foster & Eggs Hussarde, both of which are Brennan's originals. Brennan's is a dazzling display of New Orleans's illustrious past while preserving the present. The Krewe of Turtles inhabit the fountain pool under a canopy of greenery in the legendary courtyard.

Begin by peeling 10 Granny Smith apples. Trim the top & bottom of each apple to create a level surface. Remove the core of the apple with a melon ball scoop.

Pecan Oat Topping

- 1 ½ Tbsp flour
- ¼ cup butter, room temperature
- ¼ cup light brown sugar
- ⅛ tsp cinnamon powder
- ½ cup rolled oats
- ¼ cup raisins
- ½ cup pecan pieces

Combine all the ingredients in a mixing bowl. Using a paddle attachment, mix ingredients on medium speed for about 4 minutes. When done, oats & pecans should have started to break down into smaller pieces. Mixture is best when stored in the refrigerator for at least a few hours before using.

Next, cover tops of apples with the pecan oat mixture. Each apple gets about 2 Tbsp of topping. Roll enough mixture for one apple into a ball with your hands, slightly flatten & place on top of apple. Avoid stuffing apple with filling.

To bake, place apples in baking dish. Pour in hot water to cover bottom of pan ½ inch deep. Cover the dish with aluminum foil. Poke a few small holes in the top of the foil to allow some steam to escape. Place in oven & bake at 350° for about 45 minutes. Apples are done when they give to gentle pressure when squeezed. Apple should not be mushy or too hard for a fork to easily go through. Cooking time will vary depending on apples & how often they are taken out of oven to be checked for doneness.

Brown Sugar Sauce

- 1 cup light brown sugar
- Pinch of salt
- 3 Tbsp water
- ⅛ tsp vanilla extract
- ¼ cup honey
- ½ cup + 2 Tbsp butter, dice into large pieces

Combine all ingredients except butter. Bring to a boil. Simmer for 2 minutes. Remove pot from heat & add diced butter. Stir mixture until butter is incorporated. Serve warm over baked apples.

CHEF'S NOTE: Baked apples are served as a brunch item at Brennan's with a honey brown sugar sauce poured on top. By adding a scoop of vanilla ice cream, it makes a great dessert as well.
Serves 10

As always, Bon Appetit!

