



Apple Pie a la Mode Cones

A cool way to serve apple pie with ice cream

Apple Pie Filling:

3 cups cored, peeled, sliced Honey Crisp apples (2 to 3 apples)
1 Tablespoon (each) granulated sugar and brown sugar
1/4 teaspoon cinnamon
1/8 teaspoon salt
1 Tablespoon unsalted butter
1 teaspoon cornstarch
1/3 cup cold water
1/2 teaspoon pure vanilla

Cones:

4 Jumbo Ice Cream Cups
1/2 to 3/4 cup high quality organic vanilla ice cream
4 teaspoons caramel ice cream topping
2 to 3 teaspoons fine chopped pecans
2 to 3 teaspoons crushed chocolate toffee candy bar

Prepare Apple Pie Filling:

1. In a large bowl, toss apples, granulated sugar, brown sugar, cinnamon, and salt to coat.
2. In a large skillet, melt butter, add sugar coated apples; cook on medium heat for 8 minutes, stirring occasionally to soften lightly but still be a little firm.
3. In a small cup, dissolve cornstarch in cold water. Add to apple mixture in skillet, bring to a boil. Cook for about 1 to 2 minutes until mixture thickens to the desired thickness. Remove from heat, do not overcook the apples. Stir in vanilla; set aside. Cool. To hasten cooling, place apples in the refrigerator or freezer for 5 to 10 minutes to chill the apples before filling the ice cream cones.

To Fill Each Jumbo Ice Cream Cone: Stand ice cream cone on a plate; place about 1 Tablespoon ice cream in the bottom of the cone. Top with 1/4 cup apple pie filling, add another 1/4 cup apple pie filling to reach the top of the cone. Place a small scoop of ice cream on top of the apple pie filling, drizzle with 1 teaspoon caramel ice cream topping; sprinkle with combined crushed pecans and toffee candy. Serve immediately.

Yield: 4 Jumbo Apple Pie Ice Cream Cups

Cook's Note: Preparing your quick apple pie filling ahead makes this dessert easy to serve. I used Kroger Jumbo Ice Cream Cups and crushed a Heath bar for the toffee candy topping.

About the Recipe: This recipe for American Apple Pie, topped with a scoop of vanilla ice cream, is apple a la mode with a new serving idea. It's lightly sweetened apple pie filling with a touch of cinnamon is nestled into a crisp ice cream cone, topped with creamy vanilla ice cream, drizzled with a touch of caramel, and covered with a sprinkle of crunchy nuts and toffee bits. As the ice cream melts, it swirls with the apple pie filling creating a supercool swirling apple pie.