Baked Apple in Phyllo

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Ingredients: Serves 6

1/2 cup Brandy or water
1/2 cup Dried Fruit Mix (such as golden raisins, currants, dried cranberries, apricots, etc.)

For the Filling:

10 Tbs Butter, unsalted, room temperature
6 Tbs Sugar
Pinch of Salt to taste
2 Eggs, at room temperature
2/3 cup Almonds, toasted and coarsely chopped
1/2 cup Ginger Snap cookies, finely ground
2 tsp Rum, dark
1 tsp Vanilla extract
1 Tbl Orange zest
6 Apples, Fuji, Pippin or Granny Smith, peeled and cored
9 sheets Phyllo Dough
1/2 cup Butter, unsalted, melted
6 Tbs Sugar

Procedure:

Preheat oven to 325°F.

Heat the 1/2 cup of brandy or water in a small saucepan to simmering. Add 1/2 cup raisins, cover and let stand about 1/2 hour.

To make the Filling:

Beat the 10-Tbs Butter in a mixer bowl until smooth and creamy. Add 1/4 cup sugar and salt. Beat until fluffy. Then beat in the 2-eggs and stir in the 2/3 cup almonds, 1/2 cup of ground cookies, 2 tsp dark rum, 1 tsp vanilla and 1 Tbs orange zest. Refrigerate until cold.

Cut the 9 sheets of Phyllo in half. Cover it with plastic wrap to keep from drying out.

Brush 1 half-sheet lightly with melted butter or vegetable spray. Top with a second sheet, brush with butter or spray and repeat with the third sheet. Place an apple in the center and push several pieces of dried fruit down into the bottom of the cored cavity, fill with the almond mixture and sprinkle the apple lightly with 1 Tbs sugar. Join the four corners of the Phyllo rectangle at the top of the apple and press to seal.

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