



**Nova Scotia
Apples**
Pick An Original



Apple Squares with Hazelnut Currant Sauce

2002 Winner - Joanne's Creative Catering, Joanne MacDonald

Base and Topping:

- 2 cups all purpose flour
- 1 cup butter
- 3/4 cup finely chopped hazelnuts
- 1/4 cup icing sugar
- 1/4 cup brown sugar

Preheat oven to 350°F. Combine all ingredients in food processor and blend until mixture is crumbly. Reserve 1 1/4 cups for topping. Place remaining mixture into an ungreased 9 x 13" baking dish. Bake for 5 minutes. Remove from oven.

Apple Mixture:

- 8 - 10 medium Nova Scotia apples (peeled, cored and thinly sliced)
- 1/2 cup butter
- 1/2 cup liquid honey
- 1 1/2 tsp. ground cinnamon
- 1/2 tsp. ground cloves
- 1/2 tsp. ground nutmeg
- 2 tbsp. flour

Melt butter in a large non-stick pan over medium heat. Add honey, spices and flour. Whisk mixture until it thickens slightly, add apples. Toss gently and cook for 3-4 minutes, stirring occasionally. Remove apples with tongs and evenly place on hazelnut base, reserve as much liquid in pan as possible. Set pan aside, do not discard sauce. Evenly sprinkle reserved topping over apples. Bake in 350°F oven for 25-30 minutes until topping is golden brown. Remove from oven, place on wire rack to cool slightly. Cut into 12 squares.

Hazelnut Currant Sauce:

- 2 cups low-fat plain or vanilla yogurt
- 3/4 cup currants
- 1/2 cup hazelnut liqueur extract (not the pure extract)

Place pan with reserved apple sauce mixture over medium heat, gradually add and whisk in: yogurt, currants and liqueur extract. Mix until well combined and cook for approximately 3-4 minutes. Allow to cool.

Place individual square on plate, drizzle sauce over square, garnish with fresh whipped cream, cinnamon stick and a fresh apple blossom. Makes 12 large portions.

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