

## **Baked Apple Crisp**

4 peeled and cored granny smith apples  
1 cup granola  
¼ cup brown sugar  
1 stick soft butter  
1 quart apple cider

Preheat oven to 375 degrees. Mix granola, sugar, butter. Stuff mixture into the apple center, adding a generous amount on top. Place in a baking dish with one inch of water. Bake for 45 minutes.

Meanwhile, reduce cider on stove for 45 minutes, or until reduced by ¾ volume. Whisk in cold butter for a sauce. Top over apples.

## **French-inspired Egg Bake**

1 tomato  
1 teaspoon of chopped parsley  
Pinch of salt and pepper  
2 tablespoons butter  
2 tablespoons heavy cream  
2 large eggs  
2 pieces of baguette, buttered  
Freshly grated parmesan cheese

Preheat oven to 375 degrees. Concasse the tomatoes, mix with parsley and salt and pepper, and place in bottom of a 1-cup ramekin. Add pieces of butter. Carefully crack eggs over top of butter. Add heavy cream. Place in oven for 15-17 minutes along with baguette. Add parmesan cheese over the top. Use toasted baguette to dip.