



## Baked Stuffed Apples with Honey-Mascarpone

**Prep: 25 minutes plus cooling**

**Bake: 55 minutes • Serves: 6**

- 1/3 cup PICS chopped walnuts
- 1/3 cup PICS chopped dates
- 1/3 cup chopped dried apricots
- 1 tablespoon fresh lemon juice
- 1 teaspoon lemon zest
- 1/4 teaspoon PICS ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1/4 cup PICS old-fashioned rolled oats
- 6 Braeburn or Gala apples
- 1/4 cup firmly packed PICS brown sugar plus additional for sprinkling
- 2 tablespoons PICS unsalted butter or non-dairy margarine, diced into 1/4-inch cubes
- 1 1/4 cups Market 32 apple cider
- 3/4 cup mascarpone cheese or coconut cream
- 2 1/2 tablespoons PICS honey

**1.** Prepare outdoor grill for direct grilling over medium-high heat. Remove salmon from planks; soak planks in warm water 30 minutes.

**2.** In small bowl, whisk butter and harissa; reserve half in separate small bowl. Makes about 1/3 cup.

*Approximate nutritional values per serving*

*(5 ounces salmon, 2 1/2 tablespoons sauce):*

*368 Calories, 24g Fat (10g Saturated), 124mg Cholesterol, 236mg Sodium, 2g Carbohydrates, 0g Fiber, 2g Sugars, 0g Added Sugars, 35g Protein*

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*Chef v Tip*

*Use a cornbr*