



Almond Stuffed Apples

1/2 cup toasted almonds

4 tablespoons brewed Tetley® Classic Blend Tea

1/2 cup sugar

1/2 teaspoon almond extract

8 medium baking apples, cored

Melted butter

4 bread slices blended into crumbs

Sugar (approximately 1 cup)

1 cup heavy cream, whipped

In blender, grind almonds 10 seconds. Empty onto waxed paper. Add tea, 1/2 cup sugar and almond extract and blend 10 seconds. Add ground almonds and blend 40 seconds, stopping once or twice to push ingredients to blades. Fill centers of apples with almond paste. Roll apples in melted butter, then in bread crumbs and finally in sugar. Place in shallow, buttered baking dish and bake at 350°F for 25 minutes or until tender. Serve with whipped cream. Serves 8.