BRANDY APPLE SHORTCAKES

Fluffy country biscuits topped with sautéed cinnamon, brandy & maple apples, and creamy whip topping



Yield:

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INGREDIENTS

4 Each	RICH'S COUNTRY STYLE BISCUIT DOUGH HEX (#13370)
2 tbsp.	Butter, unsalted
1 tbsp.	Cinnamon
1/4 C	maple sugar
2 C	Diced Apples
2 oz	Butter, unsalted
2 oz	Brown Sugar
1/4 C	apple brandy
4 oz	RICH'S On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)

DIRECTIONS

2. Heat a non-stick skillet over medium-high heat. Cook apples and butter in skillet about 15 minutes or until tender and starting to caramelize. Add brown sugar and continue to cook for 2 to 3 minutes longer or until sugar has melted.

3. Pull pan of apples away from the stove or flame, and add the brandy. Return the pan to the stove, watching out in case the brandy alights, and continue to cook until sauce with the apples has thickened.

4. Split biscuits horizontally, and place on plates. Spoon apples and sauce over biscuits. Top biscuits with On Top, and then serve.

1. Brush biscuits with melted butter. Sprinkle tops of biscuits with a blended combination of the cinnamon & maple sugar. Bake biscuits according to case instructions, and then allow them to cool.

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