

These delicious baked apples are flambéed with brandy. For truly dramatic results, follow these steps: Arrange the baked apples on individual serving dishes and carry to the table. Heat the brandy in a small pan until it's really hot. At the table, ignite brandy with a long fireplace match. The hot alcohol will flame instantly. Now swirl it in the pan and quickly pour a small amount over each apple. When the flames have gone out, serve the apples with heavy sweet cream or ice cream.

A SIMPLE DESSERT MADE SPECIAL:
BAKED APPLES FLAMBÉ



