

# Apple Compote

*Swick*

Serves 1 | Active Time: 15 minutes | Total Time: 45 minutes

## Preparing the apples

Peel, core and cut the apple into 1-inch cubes.

### Step 1: Preparing the apples

- 2 large apples

### Step 2: Making the compote

- 1 tablespoon unsalted butter
- ¼ cup orange juice
- 2 tablespoons granulated sugar
- ½ teaspoon pure vanilla extract

In a medium saucepan, combine the apples, butter, orange juice, sugar and vanilla. Bring to a boil over medium heat, reduce the heat to a simmer, cover and cook until the apples are tender, about 15 minutes. Remove the lid and continue to cook until the liquid has reduced, about 5 minutes more.

Using a potato masher, roughly mash the apples to a chunky puree with the texture to your liking. Allow the compote to cool to room temperature.

### Step 3: Serving

- Sour cream, for serving
- Strip of orange zest, for serving
- Pound cake, for serving

To serve, spoon into a serving dish and top with a dollop of sour cream, the orange zest, and a slice of pound cake.