Apple Caprice

NIBBLEDISH CONTRIBUTOR

Ingredients

1 kg apples, peeled, cored and chopped
1 package (350gr) chocolate cookies
1 cup light brown sugar
1 cup water
1/3 cup raisins
1/3 cup chopped walnuts
400 gr. whipping cream
2 tsp ground cinnamon

Instructions

Pour the apples into a deep heavy saucepan, add the water and the sugar and pour over medium high heat. Cook stirring occasionally about 20 minutes until the apples are soft. Remove from the heat and add the cinnamon, the raisins and the walnuts. Then add the whipping cream and stir well.
Cover the bottom of a round baking pan with chocolate cookies. Cover with apple mixture. Cover again with chocolate cookies, then again with apple mixture. Repeat until all the ingredients finish. The last level must be with apple mixture. Cover with some crushed cookies. Refrigerate at least 2 hours before serving. I like to leave it in the refrigerator overnight and to serve it the next day after lunch.