

Apple and Walnut Charoset Recipe

Ingredients:

- 3 apples
- 1 cup of chopped walnuts
- ½ cup of sweet wine (manischewitz works, but you can use any sweet wine or non-alcoholic liquid that suits you)
- Cinnamon to taste
- Brown sugar to taste

Instructions:

1. Preheat the oven to 375 degrees. Spread out walnuts onto a tin-foiled baking sheet. Bake for 5 minutes.
2. While the walnuts are in the oven, wash and dice apples into small chunks. Place apples in a medium/large bowl.
3. After the walnuts are done in the oven, let cool completely. Add cooled walnuts to the apples. Add cinnamon and brown sugar. Mix until incorporated.
4. Add wine. Mix until incorporated. Cover and place in the fridge overnight or until chilled.