



Sun-Maid® Pure Milk Chocolate Raisins Dessert Apple Chocolate Raisin Spring Rolls with Vanilla Sauce

2 red apples, cut into matchsticks with skin on
1 green apple, cut into matchsticks with skin on
2 teaspoons lemon juice
1 tablespoon honey
1 ½ cups Sun-Maid Milk Chocolate Raisins
1/3 cup sliced almonds
1/2 tablespoon finely chopped crystallized ginger
8 spring roll skins, 8-inches in diameter
2 cups vanilla ice cream, melted in microwave

Combine apples with lemon juice and honey.

Place 1 spring roll skin into warm water for 15 seconds or until pliable. Remove from water and place on work surface.

Place a few chocolate raisins on the skin, followed by about 1/4 cup apples, some almonds, a sprinkle of crystallized ginger and more chocolate raisins.

Fold right and left sides over filling. Fold bottom edge over filling and roll up gently but tightly.

Repeat with the remaining skins.

Cut rolls in half and serve with melted ice cream as a dipping sauce.

Recipe: Renata Stanko from Lebanon, OR

