

## **Roasted Apple and Prosciutto Wraps**

2 cup brown sugar

2Tbsp breadcrumbs

Fresh ground pepper

3 Apples (peeled; cored and cut into eighths)

Thin slices of prosciutto

(You may have to cut the prosciutto lengthwise and/or width-wise)

Preheat oven to 425 F.

In small bowl, combine brown sugar, breadcrumbs and pepper.

Dip apple wedges in sugar mixture, turning and pressing to coat.  
Wrap a piece of prosciutto around each apple wedge and secure with a toothpick.

Place on parchment paper lined baking sheet and bake for 8 to 10 min. or until prosciutto is slightly crisp

Serving: 3 wedges each for 8 people