APPLE BOATS

Halve an apple from stem to base and lay cut-side down. Use a fine-bladed, very sharp knife and make 2 diagonal cuts in the center of the apple, angling the knife to form a small wedge. Remove the wedge and set aside.

Following the lines of the first wedge on the apple half, cut out 4 more wedges, each one larger than the one before. Reshape the 4 smallest wedges and at directly across into halves.

Replace the cut wedges in the remaining largest wedge and gently spread out one end to give a layered effect. Repeat with the other end. The apples will discolor if prepared too far in advance. Dip in lemon juice to prevent discoloration. Use in fruit platters.