Irish Stewed Apples with Blackberries

4-6 tart apples, peeled, cored and chopped
water, to cover
½ cup evaporated cane sugar
1 tsp cinnamon
1 cup fresh or frozen blackberries
2 T water
2 T evaporated cane sugar
fresh mint, for garnish

In medium saucepan, combine apples, water and cane sugar. Bring apples to a boil. Reduce heat, cover and simmer for 20 minutes. Add cinnamon and stir. Remove stewed apples from heat and let cool slightly.

In sauté pan, add water to blackberries and cane sugar. Cook over low heat until blackberries become tender and juicy.

Serve warm stewed apples over favorite vanilla frozen dessert and top with blackberry sauce. Garnish with fresh mint leaves.