

Grandma's Baked Apples

APPLES

4 medium

BAKING TIME

approx. 30 min

TEMPERATURE

220 °C

VARIETIES

Boskoop, Golden
Delicious, Jonathan

INGREDIENTS

- ☐ 4 medium apples (Boskoop, Golden Delicious or Jonathan)
- ☐ filling of your choice (see below)
- ☐ sugar for sprinkling
- ☐ butter for the dish or baking tray

METHOD

- 1 First prepare one of the fillings. Each quantity is enough for four medium apples.
- 2 Wash and dry the apples and remove the cores with an apple corer.
- 3 Fill the hollows. Place the filled apples in an ovenproof dish or on a greased baking tray.
- 4 Bake at 220 °C for about 30 minutes until tender. Sprinkle with sugar and serve.

FILLINGS

Raisins and almonds: mix 2 tbsp raisins with 3 tbsp ground almonds. Finally add 1 tsp each of butter, honey and brandy.

Plum butter and walnuts: mix 2 tbsp plum butter (Pflaumenmus) with 2 tbsp chopped walnuts. Finally stir in 1 tbsp fruit schnapps and 2 tbsp soured cream.

Banana and hazelnuts: mash 1 large banana with a fork, beat until fluffy and mix with 2 tbsp chopped hazelnuts, 1 tsp sugar and 2 tbsp yoghurt.

Ginger and peanuts: mix 3 tbsp ground peanuts with 1 tsp sugar and 1 tsp butter and fill the apples. Cut 2 pieces of stem ginger in syrup into sticks and push them into the openings. Drizzle with 1 tsp ginger syrup before baking.

Candied fruit and cream cheese: mix 2 tbsp diced candied fruit with 2 drops of vanilla essence, the grated zest of ½ unwaxed lemon and 2 tbsp cream cheese. Sprinkle with pearl sugar before baking.

Serve with black tea and set out cream, lemon juice and rum. The alcohol in the fillings is, of course, for adults only.