



Simple baked cinnamon apples



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 40 MINUTES



SERVES: 4

Ingredients

Mixture

- 1 tbsp butter
- 2 large apples
- lemon juice
- 1 tbsp brown sugar
- ½ tsp ground cinnamon

For the coating

- 1 tbsp brown sugar
- 1 packet bourbon vanilla
- 1.5 tbsp butter
- 1 pinch of salt
- ¼ tsp apple cake spice or ground cinnamon
- freshly ground tonka bean
- 1 tbsp whole oat flakes

Additional

- 1 tbsp chopped pistachios
- 1 tsp flour
- red pepper
- vanilla ice cream

Method

Brush melted butter into an oven proof dish and pre-heat your oven to 200°C (top/bottom heat). Peel and halve the apples and remove the core. It's easiest with a melon baller. Place half an apple with the even side facing down between two cooking spoons on a chopping board. Now slice the apple into 3-4 cm slices without cutting down entirely. The cooking spoons prevent the apple from being sliced completely.

Place the sliced apple halves with the even side facing down into the form. Drip lemon juice on the apples. Mix the rest of the liquid butter with sugar and ground cinnamon and coat the apples with the mix.

Fold parchment paper twice and place it on the oven proof dish. Bake for 20 minutes on shelf position 2. Remove the paper and allow another 8 minutes in the oven.

Mix the rest of the ingredients apart from the red pepper for the coating and spread it on the apples. Garnish with red pepper and bake for another 8-10 minutes until the surface turns into a light golden-brown.

Serve the hot apple halves with a scoop of vanilla ice cream.

Notes