



While this versatile fruit is great to eat raw, it also makes a delicious addition to baked goods, salads, sauces or stews.

The best types of apples to use when cooking

Available all year round, apples are a staple in Australian households. But when it comes to baking not all apples are considered equal. From sweet and crunchy, to soft and sour, apples come in a range of different flavours and textures, with over 2,000 different varieties to choose from. So, how do you know which type to include in your apple sauce, compared to your apple crumble?

We're glad you asked. Here's our guide to cooking with apples.

What are the best apples to use for baking?

When it comes to baking, the best apple varieties maintain their structure, so your chunks of fruit remain nice and crunchy, rather than turning into mush. While Granny Smith apples are our go-to type for baking, there are plenty of other favourites that can take the heat (pun-intended). Make sure you add these apple varieties to your trolley, next time you're at the supermarket.

- Granny Smith apples are moderately sweet, with crisp flesh, perfect for winter baking
- Braeburn apples have an intense sweet and aromatic flavour, ideal for apple pies.
- Fuji apples are sweet and juicy, making them a go-to when making spiced apple cake
- Winesap apples have cider-y notes, great for a good old-fashioned apple sauce
- Pink Lady apples balance sweet and tart flavours for the ultimate apple-all-rounder



How to pick the perfect apple?

When you're fruit shopping at the local grocer or supermarket, it can be hard to know which apples to take home with you. There is nothing worse than getting home and biting into a bland, powdery apple, so here are some things to look out for when selecting your fruit.

- When you pick up the apple, the fruit skin should be firm to touch.
- Carefully inspect the quality of the fruit and avoid bruising or signs of decay.
- Take notice of the aroma. Those with a stronger scent tend to be more fresh and flavoursome.

How to store apples?

This is a topic that causes a lot of debate among family members. Should your apples go in the fruit bowl or the fridge? Expert growers say that the best place to store your apples is in the fridge. These cool temperatures will help your produce stay juicy, crisp and fresher for longer.

Just make sure you keep your apples away from strong smelling foods like onion and garlic as apples can easily take on the odour of these foods, and no-one wants to bite into an apple that tastes like onion.

The saying 'one bad apple can spoil the bunch' is true, so make sure you regularly sort through your apples and remove any damaged or spoiled produce.

The best apple recipes

Looking for some recipes to try with your new-found apple expertise? Check out our range of sweet and savoury dishes that hero this delicious fruit.

- [The ultimate apple pie](#) with gooey filling and golden crust
- [Spiced apple cake](#), ideal for a satisfying afternoon tea
- [Camembert with caramelised apple](#) to take your [grazing platter](#) to the next level
- [Creamed apple butter](#) that you can spread on toast, croissants and other pastries
- [Apple custard flan](#) for when you really want to impress your guests
- [Apple crumble](#) to make winter more bearable with delicious dessert, served with cream or ice-cream
- [Apple and hibiscus cocktails](#) for fancy pre-drinks before a big event



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