



Baked Pink Lady® apples with almonds and vanilla

Serves 6



Created by:
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Ingredients:

- ♥ 6 medium Pink Lady® Apples
- ♥ 50 ml dried cranberries
- ♥ 50 ml dried Turkish apricots, diced
- ♥ 100 ml flaked almonds, toasted and finely chopped (see tip)
- ♥ 2,5 ml (½ tsp) vanilla powder or 5 ml (1 tsp) vanilla essence
- ♥ 180 ml (¾ cup) strong Rooibos tea
- ♥ homemade vanilla custard and fresh mint leaves to serve

Method:

1. Preheat the oven to 180 °C. Core the apples, cutting a little more around the core to make the hole big enough to fill. Place apples in an oven dish.
2. Mix cranberries, apricots, almonds and vanilla with 30 ml (2 tbsp) of the tea. Divide the mixture between the apples and sprinkle the rest over the fruit.
3. Pour remaining tea over the apples, cover with foil and bake for 20 minutes. Remove the foil and spoon liquid over the apples.
4. Bake without the foil for another 10-15 minutes or until soft, but not burst open. The apples should hold their shape.
5. Serve hot apples with homemade vanilla custard and fresh mint leaves.

Tip:

To toast the almonds, place in a dry frying pan and fry for 3-5 minutes or until golden brown. Take care not to burn them.

