



Baked Pink Lady® Apple with Raisins served with a Brandy Orange Syrup topped with Cinnamon Yoghurt



Ingredients:

- ♥ 3 Pink Lady® Apples – cored, peeled and halved
- ♥ 5 Tbsp Treacle Sugar
- ♥ ¼ tsp Ground Cloves
- ♥ ¼ tsp Ground Cinnamon
- ♥ ½ cup Raisins
- ♥ ½ cup Orange Juice
- ♥ 50ml Brandy
- ♥ 1 cup Yoghurt
- ♥ 4 Tbsp Honey
- ♥ ½ tsp Ground Cinnamon
- ♥ Toasted Almonds to garnish

Method:

1. Soak the raisins in a bowl with the brandy and the orange juice for 30 minutes.
2. Place the apples in an oven-proof dish, pour the raisin mixture over the apples, then sprinkle the sugar, cinnamon and cloves over the apples.
3. Bake in an oven set at 180°C for 40 minutes until apples are soft. Spoon the sauce over the apples every 15 minutes

To make the yoghurt

Combine the yoghurt, honey and cinnamon in a bowl and stir.

To serve

Place the apple in a bowl, place a spoon full of yoghurt on the apple and spoon the sauce and raisins on top. Sprinkle some almonds on top.



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