



## Buttery honey-baked Pink Lady® apples

Baking apples turns them even softer and caramelises them, making them perfect for anything from a cheeseboard to breakfast or dessert.

Makes 12



### Ingredients:

- ♥ ½ cup (80g) butter, melted
- ♥ 3 Tbsp (45ml) honey
- ♥ 1 cinnamon quill
- ♥ 1 vanilla pod, halved (optional)
- ♥ 6 Pink Lady® apples, cored and halved

### Method:

1. Preheat oven to 200°C.
2. Combine butter, honey, cinnamon and vanilla in a saucepot and melt together. Simmer for a minute to infuse flavours.
3. Place apples on a lined baking tray and brush with melted butter mixture.
4. Bake for 15-20 minutes, turning over halfway through.
5. Serve apples with topping of choice.

### Serving suggestions:

#### Chia seed breakfast bowl:

1. Make a quick chia-seed pudding by combining 2 cups (500ml) plain double-cream yoghurt and ¼ cup (60ml) chia seeds.
2. Set aside for 15-30 minutes.
3. Serve bowls of chia-and-yoghurt mixture topped with baked apples and a sprinkling of nuts, seeds or coconut flakes.

#### Brie cheese apples:

1. Cut 1 block brie cheese into pieces and pop into hollows of baked apple halves. (If you like, you can pop the apples in the oven again for gooey, melted cheese).
2. Sprinkle with toasted nuts, such as hazelnuts or almonds.
3. Drizzle with extra honey and serve with thyme or rosemary.

#### Caramel and ice-cream apples:

1. Divide warm baked apples among serving plates.
2. Top with scoops of vanilla ice cream and a drizzle of caramel or butterscotch sauce.
3. Serve with mint, if you like.



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