



Quick and simple baked Pink Lady® apples with Cinnamon spiced Custard

Pia Duarte of Fresh Living Magazine created this recipe.

Serves: 4-6



Ingredients:

- ♥ 4 Pink Lady® apples, washed
 - ♥ 1 Tub (500ml) fresh vanilla custard
 - ♥ ½ tsp (3ml) ground cinnamon
 - ♥ 4-5 Pink Lady apples, cored and thinly sliced
 - ♥ 1/4 cup (60ml) brown sugar
 - ♥ flour for rolling
 - ♥ Vanilla ice cream for serving
- Apple and almond "galette"**
- ♥ 1 roll Puff pastry, defrosted
 - ♥ ½ cup (125ml) butter
 - ♥ 1 packet (100g) PnP flaked almonds
 - ♥ 1 egg, beaten

Method:

Preheat oven to 180C

Lightly score a ring around the circumference of each apple, you need only break the skin.

Place apples onto a foil lined tray, and bake for 25-30 minutes or until puffed and slightly softened.

Whisk together custard and cinnamon, and serve dolloped over warm baked apples.

Apple and almond "galette"

Preheat oven to 200C.

Roll out pastry with a rolling pin. Place a large dinner plate over it and cut out a round shape the size of a medium sized dinner plate.

Score a 1 cm ring around the edge of the pastry round, being careful not to cut through the pastry.

Arrange the sliced apples in a fan design over the round, leaving the rim of pastry uncovered.

Dot the apples with butter and sprinkle over sugar and almonds.

Bake for 10-15 minutes until the pastry rim has puffed and apples start to cook down and crisp on the edges. Reduce heat to 180C, and bake for another 15-20 minutes or until golden and cooked through.

Serve warm or cold, with cream or ice cream.



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