

Baked Apples



Ingredients

Cooking apples
Marzipan
½ tbsp sugar
Lemon rind
A little butter

Equipment

Apple corer
Sharp knife
Chopping board
Baking tin

Method

1. Heat the oven to 175°C. Wash the apples.
2. Using desert or smaller cooking apples, core the apples using an apple corer, and remove all the pips. Do not peel them. Score the rind around the middle circumference (like the equator) of each apple with a sharp knife. This will prevent the apple from exploding when baked.
3. Stuff each cored apple centre with marzipan. Dome the top with marzipan, as this will form a browned macaroon on the top when baked.
4. In the baking tray, add enough water to cover the base, ½ a tablespoon of sugar, some of the lemon rind peeled and some small pieces of marzipan.
5. Place the apples into the baking tin. Place a little butter on top of the apples. Bake in an oven 175°C for approx. 25-30 mins, or until the apples are soft and cooked. Keep basting the apples with the liquid.
6. Delicious served with ice-cream, crème fraiche or custard.
7. When cool, the apples can be frozen and stored, and warmed in an oven until hot.

Baked Orange and Marzipan Stuffed Apples

An alternative option is to combine 1 tablespoon marmalade with the marzipan and blend together before stuffing the apple. Add orange juice into the baking tray and bake (as above). Keep basting the apples with the orange juice.