

FRUITY CARAMEL BAKED COX APPLES



Moderate



30 minutes



Dessert



04 Servings

INGREDIENTS

3-4 cox apples
50g butter
50g brown sugar
2 handfuls dried fruit
1 zest of orange
2 tablespoons runny honey
1 tablespoon icing sugar
1 pinch mixed spice
1 splash brandy or whisky (optional)



COOKING STEPS

Preheat the oven to 180°C/350°F/gas 4. Carefully remove the core from the apples with a sharp knife or apple corer. Be careful not to split them in half. Place them on a baking tray.

Heat the butter and sugar in a small saucepan with the dried fruit, stem ginger and orange zest. Stir until the butter has melted and all the grains of sugar have disappeared. Pour the caramel mixture into the middle of the apples, drizzling any extra mixture over the top along with the honey. Bake the apples in the preheated oven for 20 minutes.

Meanwhile, whip the double cream with the icing sugar and mixed spice until you have soft peaks. Fold in the brandy or whisky for a bit of a kick if you like.

Serve each apple with a big spoonful of natural yoghurt, crème fraiche or cream and any leftover caramel juices from the tray