



Baked stuffed apple

This can also be cooked on stovetop in saucepan

Ingredients

- 4 firm granny smith apples
- 1 and a half cups sugar
- 1-cup water
- 2 cloves
- Mixed fruit or sultanas for stuffing apples
- Half cup chocolate sauce
- Mint leaf for decoration.

Method

Core apples and stuff with sultanas or mixed fruit

Place upright in deep saucepan

Pour water and sugar on top add cloves and start to cook on low heat until sugar is melted

Keep basting apples with syrup and this will start to caramelize.

Place lid on and cook gently until apples are soft but not soggy.

Place apples on plate pour syrup all over and drizzle choc. Sauce on top forming a pattern

Sprinkle with icing sugar and place mint leaf on top.