

Recipe BAKED GINGER APPLES

Ref No. ANP019

INGREDIENTS:

6 Granny Smith Apples
50g **DUCKS NUTS ALMOND MEAL**
50g **DUCKS SLIVERED ALMONDS**
1/2cup **WINN SULTANAS**
65g **WINN GOLDEN GINGER**, finely chopped
2 Tablespoons Brown Sugar
1 teaspoon cinnamon
butter
1/2 cup Brandy
1/2 cup water

METHOD:

Pre heat oven 180° C

Remove apple core and score skin of apple

Combine **DUCKS ALMOND MEAL**, **DUCKS SLIVERED ALMONDS**, **WINN SULTANAS**, sugar and cinnamon and pack into the center of the apple.

Place into a lightly buttered oven proof dish.

Sprinkle remaining filling around the apples. Pour in the brandy and water. Place a dollop of butter on each apple. Cover with foil bake for 20 to 30 minutes. Remove foil and bake for 5 minutes.

Serve with cream or ice cream.



SAUNDERS'

**MALT
EXTRACT**