

THE WOOD FIRED

SINCE AUST. MADE 2012
- CO. -

Wood fired Cinnamon apples



- 6 apples
- 6 tbsp soft brown sugar
- 2 tbsp ground cinnamon
- 2 tsp raisins
- 1 tsp stem ginger syrup
- 4 tsp mixed nuts
- 6 tbsp melted unsalted butter
- Apple juice

Method

To start, fire up your wood fired oven to its optimum temperature and allow to cool until it reaches 200°C. Or, you can use the residual heat in your wood fired oven after a pizza session.

Next, put your sugar, ground cinnamon, raisins, nuts and ginger syrup into a bowl and mix together.

Then, remove the tops and the cores of your apples leaving the bottoms intact and a roughly 1 inch gap in the centre.

Fill your apples with the fruit and nut mix and add 1 tbsp of melted butter into each one.

Place your apples in a deep dish, and pour in enough apple juice to cover the bottom of the dish and place some tin foil over the top.

Bake in your wood fired oven for 15 minutes then remove and baste the apples. Re cover with the foil, and cook for a further 15 minutes.

Check the apples are cooked (you don't want them too mushy) by squeezing or piercing with a knife. Serve warm with some vanilla ice cream- delicious.