



Baked Apple with Butterscotch Sauce



Servings: 6

Ingredients:

- 6 apples

Filling

- 125g sultanas
- 60g brown sugar
- 2 tbsp apple juice
- 125g mixed nuts
- 25g butter

Butterscotch sauce

- 125g butter
- 125g brown sugar
- 2 tbsp syrup
- 2 tbsp black treacle
- 280ml double cream

**Method:**

1. Soak the sultanas in apple juice for 10 minutes. Strain off the juice, but keep for cooking the apple.
2. Mix the butter, brown sugar, sultanas and nuts, together this is the filling.
3. Core out the centre of the apple and push lots of the filling into the apple.
4. Place the apples on a baking dish, add any of the apple juice, filling and water to cover the base of the dish.
5. Bake in a pre-heated oven 200°C for 30 minutes or until starting to go soft.

Allergens:

1. Nuts
2. Butter
3. Double cream