



BIOSÜDTIROL

Organic farmer Josefine serves: Baked Apples

Preparation: 45 minutes

Difficulty: easy

Ingredients (7 servings)

7 Braeburn apples

200 g amaretti biscuits

50 g walnuts

50 g almonds

50 g golden raisins

100 ml Amaretto liqueur

Preparation

Peel and core the apples. Sprinkle them with lemon juice. Soak the raisins in Amaretto liqueur. Crumble the amaretti biscuits and then mix them with the chopped nuts and golden raisins. Fill the apples with the biscuit, nut and raisin mixture and place them in a buttered pan. Bake for approximately 30 minutes at 180°C. Arrange your baked apples on dessert plates and serve with vanilla sauce, accompanied by a smile.

Josefine's Tip:

If you are using particularly hard apples, you can soften them by adding a bit of vin brulé or apple juice to the pan while baking. Enjoy!