



Baked Pink Lady® Apple with Raisins served with a Brandy Orange Syrup topped with Cinnamon Yoghurt

Serves 4 - 6



Created by:
Twist

Ingredients:

- ♡ 3 Pink Lady® Apples – cored, peeled and halved
- ♡ 5 Tbsp Treacle Sugar
- ♡ ¼ tsp ground cloves
- ♡ ¼ tsp ground cinnamon
- ♡ ½ cup raisins
- ♡ ½ cup orange juice
- ♡ 50ml brandy
- ♡ 1 cup yoghurt
- ♡ 4 Tbsp honey
- ♡ ½ tsp ground cinnamon

Method:

1. Soak the raisins in a bowl with the brandy and the orange juice for 30 minutes.
2. Place the apples in an oven- proof dish, pour the raisin mixture over the apples, then sprinkle the sugar, cinnamon and cloves over the apples.
3. Bake in an oven set at 180°C for 40 minutes until apples are soft. Spoon the sauce over the apples every 15 minutes

To make the yoghurt

1. Combine the yoghurt, honey and cinnamon in a bowl and stir.

To serve

Place the apple in a bowl, place a spoon full of yoghurt on the apple and spoon the sauce and raisins on top. Sprinkle some almonds on top.