



## Baked Pink Lady® apples with Cinnamon spiced custard

Serves 4-6



Created by:  
Fresh Living  
(Pia Duarte)

### Ingredients:

- ♥ 4 Pink Lady® apples, washed
- ♥ 1 Tub (500ml) fresh vanilla custard
- ♥ 1/2 tsp (3ml) ground cinnamon

#### Apple and Almond "Galette"

- ♥ 1 roll Puff pastry, defrosted
- ♥ 4-5 Pink Lady® apples, cored and thinly sliced
- ♥ 1/2 cup (125ml) butter
- ♥ ¼ cup (60ml) brown sugar
- ♥ 1 packet (100g) PnP flaked almonds Flour for rolling
- ♥ 1 egg, beaten
- ♥ Vanilla ice cream for serving

### Method:

#### Baked apple and custard

1. Preheat oven to 180C
2. lightly score a ring around the circumference of each apple, you need only break the skin.
3. Place apples onto a foil lined tray, and bake for 25-30 minutes or until puffed and slightly softened.
4. Whisk together custard and cinnamon, and serve dolloped over warm baked apples

#### Apple and Almond Galette

1. Preheat oven to 200C.
2. Roll out pastry with a rolling pin. Place a large dinner plate over it and cut out a round shape the size of a medium sized dinner plate.
3. Score a 1 cm ring around the edge of the pastry round, being careful not to cut through the pastry.
4. Arrange the sliced apples in a fan design over the round, leaving the rim of pastry uncovered.
5. Dot the apples with butter and sprinkle over sugar and almonds.
6. Bake for 10-15 minutes until the pastry rim has puffed and apples start to cook down and crisp on the edges. Reduce heat to 180C, and bake for another 15-20 minutes or until golden and cooked through.
7. Serve warm or cold, with cream or ice cream.