



## Roast Pink Lady® Apple Wedges with Marmalade

Serves 6



Created by:  
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### Ingredients:

- ♥ 4 Pink Lady® apples, cut each into 8 wedges, remove pips
- ♥ ¼ cup (60 ml) brown or light brown sugar
- ♥ rind and juice of 1 lemon
- ♥ ½ teaspoon (2,5 ml) Ina Paarman's Lemon & Black Pepper Seasoning
- ♥ ¼ cup (60 ml) marmalade

### Method:

1. Preheat oven to 200°C.
2. Place the Pink Lady® apples wedges in a medium size ovenproof dish.
3. Sprinkle the sugar and lemon rind over then squeeze over the lemon juice.
4. Season very lightly with Lemon & Black Pepper Seasoning and spoon the marmalade over.
5. Cut the squeezed out lemon halves into quarters and push it in here and there to bake with the Pink Lady® apples.
6. Bake for about 30-35 minutes until soft.
7. A syrupy sauce will form at the bottom. Divine!