

From my
kitchen to yours

Tender baked
apples filled with a
cinnamon-spiced
nutty topping and
drizzled with
honey. Simple,
comforting and
perfect any time
of year.



BAKED Apples

WITH CINNAMON & HONEY

WARM • FRAGRANT • DELICIOUS

*A cosy, wholesome treat
that fills your home with
the smell of comfort.*



INGREDIENTS

SERVES 4

For the Apples

- 4 medium apples
(e.g. Bramley, Gala or Fuji)
- 1 tablespoon lemon juice

For the Filling

- 4 tablespoons rolled oats
- 4 tablespoons chopped
walnuts (or pecans)
- 2 tablespoons raisins or
sultanas (optional)
- 2 tablespoons brown sugar
- 1 teaspoon ground cinnamon
- Pinch of ground nutmeg
- 1 tablespoon melted butter

For Drizzling

- 2–3 tablespoons honey
(or to taste)
- 1 tablespoon warm water
(optional)



METHOD

- 1 PREHEAT THE OVEN**
Preheat oven to 180°C (160°C fan) /
350°F / Gas Mark 4.



- 2 PREPARE THE APPLES**
Wash apples and remove the core
carefully, leaving the base intact to
create a well. Place in a baking dish
large enough to hold them snugly.



- 3 MAKE THE FILLING**
In a bowl, mix oats, nuts, raisins,
brown sugar, cinnamon, nutmeg
and melted butter until combined.



- 4 FILL THE APPLES**
Spoon the mixture evenly into the
centres of the apples, pressing down
lightly.



- 5 BAKE**
Pour a tablespoon of warm water into
the bottom of the dish. Cover loosely
with foil and bake for 30 minutes.
Remove foil and bake for a further
15–20 minutes, until apples are
tender and the tops are golden.



- 6 DRIZZLE & SERVE**
Remove from the oven and drizzle
with warm honey. Let sit for 5 minutes.
Serve warm with cream, custard,
Greek yogurt or vanilla ice cream.



TIPS & IDEAS

- Add a few chopped dates for
extra sweetness.
- Swap nuts for seeds for a
nut-free option.
- Make it extra indulgent with
a scoop of vanilla ice cream!
- Great for meal prep – store in
the fridge and reheat gently.



PERFECT TO SERVE WITH



Vanilla ice cream



Custard



Greek yogurt



Whipped cream

♥ Simple. Natural. Delicious. ♥