

Recipes

Winter baked apples with apple purée filling & wholegrain cinnamon bread crumbs



Preparation time: 30 minutes
4 portions

For the baked apples:

- 4 apples
- 200 – 250 g apple purée

- 50 to 75 g **LAND-LEBEN** spelt bread cubes
- 1 tsp. cinnamon
- 2 tbsp. raisins

For the breadcrumbs:

- 1 tbsp. butter
- 200 g **LAND-LEBEN** whole grain breadcrumbs
- 1/2 tsp. cinnamon
- 50 g birch sugar (xylitol)

Preparation:

For the baked apples: Wash the apples and cut half a centimetre off the top (see photos). Core the apple, leaving an edge which is half a centimetre wide. Mix the apple purée with the bread cubes, the cinnamon and the raisins. Put the mixture into the apples. Place the top back on and put the apples into an ovenproof dish. Bake the apples in a preheated convection oven for twenty to twenty-five minutes (depending on size) at 180° degrees.

For the breadcrumbs: melt the butter in a pan. Add breadcrumbs, cinnamon and birch sugar/xylitol and brown for a few minutes until crispy. Serve the winter baked apples with apple purée filling warm on the breadcrumbs.

Tip: You can also sprinkle the baked apples with icing sugar if you wish.

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