Cavalry Primary School

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Cookery Club

**Recipe Card**

**Baked Apples**

Ingredients

* Golden Delicious/Braeburn apples
* Handful of sultanas
* 2 tbsp light muscovado sugar
* 1 tsp cinnamon
* Matchbox- sized piece of butter
* 2 tsp demerara sugar

Method

1. Ask a grown-up to turn the oven on to 200C/180C fan/ gas 6.
2. Sit each apple on the worktop and push the apple corer into the centre of each one (or ask a grown-up to do this for you).
3. Mix the sultanas, muscovado sugar and cinnamon together in a bowl.
4. Stand up the apples, side by side, in a baking dish. Using your fingers, push a little bit of the sultana mixture into each apple, using up all the mixture between them.
5. Add a blob of butter to the top of each and sprinkle over the demerara sugar. Ask a grown-up to put the dish in the oven for 20 mins or until the apples are cooked through.

Week 3