

Baked Apples

Season: Winter

Serves: 20 serves

Equipment:

Chopping boards
Knives
Apple corer
Measuring cups and spoons
Electric scales
Small saucepan
Medium mixing bowl
Ceramic baking dishes
Wooden spoon
Dessert spoons
Foil

Ingredients:

10 apples
200g butter
1 ¼ cups flour
1 ¼ cups rolled oats
¾ cup brown sugar
1 teaspoon cinnamon

What to do:

1. Preheat oven to 190°C, eco fan setting.
2. Cut apples in half horizontally through the middle. Place cut side down on chopping board and use an apple corer to remove the core.
3. Use a little butter to grease the baking dishes, then place apples into the baking dishes, cut side up.
4. Melt the remaining butter in a small saucepan. Pour into the medium mixing bowl and add the dry ingredients. Mix well with the wooden spoon.
5. Poke a little of the filling into the hole in the centre of each apple half, then put the remaining mixture onto the top of the apples.
6. Cover with foil and bake for 20 minutes, then remove foil and continue baking for another 25 minutes.