

Spiced Baked Apples with Custard



Serves 4 Prep 15 mins

Cooking 40 mins

Easy

Ingredients

4 Bramley apples
320g ready rolled puff pastry
1 egg yolk

For the filling:

70g sultanas
3/4 tsp ground cinnamon
30g caster sugar
20g butter

For the custard

8 egg yolks
75g caster sugar
300ml milk
300ml double cream
or buy readymade custard

You will need a lattice cutter for this recipe

1. Preheat the oven to 180°C. Core the apples with a melon baller or corer. Cut one end of each core to create plugs for the holes. To make the filling, mix the butter, sultanas, cinnamon and sugar together in a bowl and fill the apples.
2. Divide the pastry into 4 pieces. Cut the pastry with a lattice cutter and open up the lattice, then brush with egg yolk. Wrap a piece of latticed pastry around each apple and place them onto a baking tray. Place in the oven and bake for 40 minutes.
3. If you are making your own custard, put equal quantities of milk and double cream in a pan with one vanilla pod and its seeds and bring to the boil slowly over a low heat. Whisk the egg yolks with the sugar. Pour the milk mixture over the yolk mix and stir together. Transfer this to the pan, whisking constantly until it thickens.
4. To serve: serve with the fresh, warm custard. If you are using readymade custard, follow the instructions on the packet to reheat.