

# BLOOMING APPLE PIES

Makes 6

## INGREDIENTS

6 tbsp SPAR butter, melted

1½ tbsp brown sugar

1½ tbsp white sugar

1 tsp ground cinnamon

4 SPAR Freshline Granny Smith Apples

4 SPAR Freshline Red Apples

8 tbsp filling of choice (tinned caramel, Nutella, peanut butter or honey could all work)

## Serving suggestion

Vanilla ice cream

6 tbsp honey, or syrup

## METHOD

1. Preheat the oven to 190°C and grease a medium baking dish.
2. In a small bowl, whisk together the melted butter, brown and white sugar and ground cinnamon.
3. Slice the tops off each apple, then use a teaspoon to scoop out the cores.
4. Using a sharp knife, cut two concentric circles, one smaller than the other, in the apples around the core.
5. Place the apples cut-side down on a chopping board and slice through the apple, incisions radiating from the core, being careful not to cut through the core completely.
6. Generously brush the melted butter mixture over each apple.
7. Bake until the apples are tender, about 30 minutes.
8. Remove from the oven. Serve with a tablespoon of your filling of choice in the centre, a scoop of ice cream on top and a drizzle of honey or syrup and ENJOY!