

Sticky Caramel Baked Apple Pies

Ingredients:

- 1 roll puff pastry, defrosted

Pie filling:

- 2 large apples, peeled and sliced
- 2 tbsp brown sugar
- 1 tbsp cake flour
- 1 tsp fresh lemon juice
- ½ tsp cinnamon
- ¼ tsp nutmeg
- 1 tsp Moir's vanilla essence
- ½ cup Nature's Source Granola
- ¼ cup Moir's desiccated Coconut (toasted)

Making the caramel:

- 1 cup granulated sugar
- 1 tsp Moir's vanilla essence
- ¼ cup water
- 6 tbsp salted butter, cut into pieces
- ½ cup heavy cream
- 1 tsp coarse sea salt

Method:

Prepare the crust:

1. Preheat oven to 190°C
2. Line a large baking sheet with baking paper
3. On a lightly floured surface, roll out the puff pastry, just a little, and using a small side plate, cut into 2 circular shapes. Transfer to your prepared baking sheet

Prepare the filling:

1. Mix the apples, brown sugar, flour, lemon juice, cinnamon, nutmeg & vanilla essence together in a large bowl.
2. Arrange the apples (not the juices) into the centre of the dough, leaving a border all around. Gently fold the edges of the dough over the apples, overlapping the dough as necessary. Press gently to seal the edges.
3. Toast the coconut until light brown before mixing together with the Nature's Source Granola
4. Brush the crust edges with milk and sprinkle the whole thing with the Nature's Source Granola and coconut mix
5. Bake until the filling is bubbly and the crust is golden brown, about 25- 35minutes
6. Serve hot with a dollop of vanilla ice cream and drizzled with more caramel sauce

Making the caramel:

1. Add the sugar and water to a pan set over a medium heat. Stir until combined.

2. Simply swirl the saucepan until the sugar has melted and turns a light amber colour.
3. Carefully add your butter and vanilla essence and whisk until all the butter has melted.
4. Remove the pan from the heat and slowly pour in the cream, whisking constantly until all of the cream has been incorporated. Whisk in the sea salt and set aside to cool.