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by Liz Robb

Warm baked apple with a crunchy granola topping, packed with nuts,

cranberries and sultanas. and flavoured with cinnamon. Enjoy for breakfast or serve as a simple dessert.



Ingredients

4 large pink lady apples
40g softened butter
4 teaspoons of demerara sugar
Half a teaspoon of cinnamon
120g nutty granola
2 tablespoons of sultanas
3 tablespoons of dried cranberries
Thick Greek yoghurt.

Servings

4

Person

Preparation

- 1 Preheat the oven to 180 degrees, 160 degrees fan oven.
- 2 Halve the apples across the middle and remove the core from the centre. Place each apple half in a ramekin, cut side up. Cover in foil and bake for 25 minutes.
- 3 Meanwhile, cut the softened butter into small pieces and mix well with the sugar and cinnamon in a bowl. Add the granola, sultanas and cranberries and combine everything really well
- 4 Remove the foil and pack the core holes with the granola mixture, and then divide the rest of the mixture between the ramekins, covering the apples with the topping.
- 5 Bake for a further 25-30 minutes, until the apples are just soft and the topping is golden

and crunchy. [If you think the granola topping is ready but the apple needs longer, just pop the foil back on to prevent the granola from becoming too dark.]

6 Serve hot, with a good dollop of thick Greek yoghurt.

Cooks Note

I prefer pink lady apples, but you can use any type of apple you like; just add a little more sugar if you use really tart ones. Choose fairly large apples that will fit snugly into your ramekins.

I used a granola that already contained almonds, pecans and brazil nuts and then added cranberries and sultanas, but any mixture of granola, nuts and dried fruit will work just as well.

I like to serve this simply with thick Greek yoghurt, but you might prefer cream instead, or even custard.
