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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.