Baked Apples with Vanilla Custard

Total Time: 50 mins Portions: 4 Portions



Ingredients

For the apples

50 g Unsalted butter

50 g Light Brown Sugar Light

1 tbsp Taylor & Deledge Vanilla Bean Paste

0.5 tsp Ground Cinnamon

100 g Ground Almonds

50 g Chopped Almonds

30 g Chopped Hazelnuts

50 g Dried Cranberries

15 ml Lemon Juice

about 5 - 10 g Orange Zest

4 Apples 4 medium apples

150 ml Apple Juice Or you can use white wine

about 20 g Unsalted butter For greasing the baking dish

100 g Marzipan

For the vanilla custard

250 ml Whole Milk

250 ml Double Cream

100 g Granulated Sugar

2 Taylor & Dolledge Organic Vanilla Pods

4 Egg Yolks

Preparation

- 1. Preheat the oven to 190°C(375°F).
- 2. In a bowl, combine the butter, brown sugar, marzipan, vanilla paste, cinnamon, ground almonds, chopped almonds, chopped hazelnuts, dried cranberries, lemon juice, and orange zest using a fork.
- 3. Cut off the top of the apples. Put aside. Use a small sharp knife and a sturdy teaspoon to cut and scoop out the core of each apple, being careful not to cut all the way through to the bottom to prevent the filling from spilling.
- **4.** Place the apples in a buttered baking dish and spoon some of the filling into the cavity of each apple. Press the filling down using your finger or a spoon, compacting it slightly, and pile more filling on top of each apple. Place the apple top on the filling and press down slightly.
- **5.** Pour apple juice or wine into the baking dish, then bake for 25 30 minutes until the apples are tender and the filling is golden brown.
- 6. For the vanilla custard bring the whole milk, double cream, sugar, and vanilla seeds from the vanilla pods to a boil.
- 7. In a bowl, whisk the egg yolks.
- 8. Gradually pour the hot cream mixture into the egg yolks while constantly stirring.
- 9. Return the mixture to the pot and cook over low to medium heat, stirring until the sauce thickens and becomes creamy.
- 10. Strain through a sieve and serve with the apples.