

Violet Crumble baked apples



Our
Pandas
love their
fruit

Ingredients

- 4 large apples
- 1 cup Australia's Violet Crumble, roughly chopped
- ½ cup shredded coconut
- ¼ cup slivered almonds
- ¼ cup Honey

1. Preheat oven to 160°C
2. Mix together the Australia's Violet Crumble, coconut, almonds and honey
3. Remove the cores from the apples leaving a cavity at least 1cm from the bottom of the apple.
4. Fill the apples with the honeycomb mixture.
5. Place the apples into a small baking dish and carefully pour in ½ cup of hot water.
6. Place a layer of baking paper over the top of the apples and then cover the dish tightly with foil.
7. Bake for 45 minutes and then remove the foil and paper, and bake for a further 15 minutes uncovered.
8. Allow to cool then serve with ice cream and enjoy!

