



Caramel Apples

1 Peel the apples and place them in a bowl of water with the lemon juice to keep them from turning brown.

2 Add 1 tbsp of water to the sugar and cook at medium heat until it turns into a thin, golden layer of caramel. Then fold in the butter.

3 Remove the apples from the bowl, pat them dry and place in a deep, ovenproof dish. Sprinkle with cinnamon and pour butter caramel over the apples. Cover with aluminum foil and bake for about 45 minutes at 180°C (360°F) or until apples are tender.

4 Serve in a bowl with whipped cream or vanilla ice cream - or both. And make yourself comfortable on the sofa of your choice :)



Caramel Apples

Recipe source: Genießen mit Gästen, Alastair Hendy, p.148

Prep time: 20min., baking: 40-50min.

Ingredients (serves 4):

- * 4 medium sized apples, e.g. Braeburn
- * juice of 1 lemon
- * 250g sugar
- * 1 tbsp of water
- * 70g butter
- * 1 tsp cinnamon
- * whipped cream or vanilla ice cream