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 :)

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

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