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## Preparation

oven, pan, baking tray, casserole

total time 40 min

preheat oven 220°C

## Ingredients

large apples, preferably Boskop	4
chopped almonds	2 tablespoons
chopped walnuts	2 tablespoons
brown sugar	1 teaspoon
raisins	2 tablespoons
cranberries	1 teaspoon
cinnamon, butter, powdered sugar, apple juice or calavados	a pinch, bit

# Baked Stuffed Apples

Wash the apples and remove the core with an apple corer.

Roast the chopped almonds and walnuts in a pan without fat. Mix with sugar, raisins, cranberries and cinnamon.

Place the apples in a slightly buttered casserole and press the filling into the opening, one after the other. Pour each apple with a pinch of apple juice (for the non-alcoholic version) or calvados and add butterflakes.

Bake in the oven for about 20 minutes. Sprinkle with some powdered sugar before serving.

A tip: they taste particularly good with vanilla sauce.

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