

Kitchen Stories' Marzipan Stuffed Baked Apples Recipe

Difficulty: Easy

Preparation: 30 min.

Baking: 20 min.

Servings: 4

Ingredients:

- 4 large apples
- 4 oz marzipan
- 1½ tbsp rum
- ⅓ cup sultanas
- ½ cup almond slivers
- 4 tsp apricot jam
- 2 tbsp brown sugar
- ½ tsp cinnamon
- 1½ tbsp butter
- vanilla sauce for serving



Utensils: oven, cutting board, knife, wooden spoon, large bowl, casserole dish, small bowl

Steps

1. Preheat oven to 180°C/355°F. Remove core from the apples.
2. In a large bowl, combine marzipan, rum, sultanas, almond slivers, and apricot jam.
3. Stuff apples with the mixture.
4. Place apples in a casserole dish. Dot the apples with butter.
5. In a small bowl, mix brown sugar and cinnamon and generously sprinkle the apples with the sugar mixture. In a preheated oven, bake apples 180°C/355° for approx. 20 – 30 min. Serve with warm vanilla sauce.