



## Ingredients

Makes 4 apples

- 1/2 lemon
- 4 apples
- 80 g marzipan paste
- 2 Tbs crushed hazelnuts
- 2 Tbs almond slivers
- 3 Tbs butter
- 2 Tbs raisins
- 3 Tbs rum
- 1 tsp cinnamon

## Method

Preheat oven to 180 °C. Wash the lemon with hot water, zest it and squeeze out the juice.

Wash apples, straighten the bottom and cut off a 1-2 cm thick top. Remove the core without piercing the bottom. Brush inside of apples with lemon juice.

Roast nuts in a grease-free pan, then add butter and allow to melt. In a bowl, knead shredded marzipan, raisins, rum, lemon zest and cinnamon.

Place apples in a mold. Fill with nut mix and press filling down well.

Bake in preheated oven for about 25-30 minutes. Halfway through the baking time, place the apple lids on the apples.

### Tip:

Baked apples taste great served with vanilla sauce or custard.

**Bon appétit!**