

## Baked apples

A very old, British recipe and definitely a family favourite. Use any apples you have. Russets make a nice change from Bramleys and as this photo shows, it's fun to mix up the varieties so that they can all be sampled.

I used last year's mincemeat as a filling on Sunday which was equally delicious.

For four

4 Bramleys or 8 small eaters

75 g soft butter plus more for the dish

75g soft brown sugar

Grated zest of a lemon and juice of 1/2 lemon

100g sultanas

1 tbsp brandy (optional)

1 tbsp chopped walnuts or slivered almonds, toasted

Preheat oven to 180 (although I always just put them in the oven towards the end of cooking a roast)

Core the apples and score them round the middle to stop them exploding during cooking.

Place them in a buttered baking dish.

Mix together the butter, sugar, lemon zest, juice and brandy.

Fill the apples and pile the mixture on top.

Bake for half an hour until the apples are soft. Spoon the syrup over the top, top with nuts and serve with cream or ice cream or both!