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Recipe:
Baked apples



Ingridients:
4 x large apples
20 g plum jam

Difficulty:

General description and procedure:

- Remove the apple seeds by only taking out the central part, leaving the apple peel intact. Make sure to wash them thoroughly in the end.
- Add a large spoonful of plum marmalade to the hole where the seeds were removed. If you don't like the mentioned marmalade, you can choose another one.
- Place the apples in a baking dish on parchment paper and bake them at 180 degrees Celsius. Bake for approximately 30 minutes. The apples are done when they become soft.
- Optionally, you can also add ground nuts to the marmalade according to your preference.