



Baked Apples with Caramelized Hazelnut Pieces

Ingrédients :

- 4 red apples
- 50 g sugar
- 30 g butter
- 50 g chopped hazelnuts
- 1 tsp cinnamon

 40 minutes

Instructions:

1. Preheat the oven to 180°C (350°F). Peel the apples partially (or leave the skin if organic) and remove the cores.
2. In a pan, melt the butter, add sugar and cinnamon, and allow it to caramelize lightly.
3. Stir in the chopped hazelnuts and toast for 1-2 minutes.
4. Fill the apples with the mixture or generously pour it over the top.
5. Bake 25-30 minutes until the apples are tender and golden.
6. Serve warm, optionally with ice cream or a spoonful of yogurt.

Recipe by Plumes des Etoiles