



# Baked Apples with Caramelized Hazelnut Pieces

## Ingédients :

 40 minutes

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

## 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**