

# Baked Apples



Bratäpfel

## Ingredients

½ cup slivered almonds  
¼ cup raisins  
4 teaspoons apricot jelly or honey  
pinch of cinnamon  
4 slices of butter

### SAUCE:

1 teaspoon cornstarch  
1 egg yolk  
2 cups milk  
3 teaspoons sugar  
1 packet vanilla sugar  
1 teaspoon vanilla extract

## Instructions

You must preheat your oven up to 400 F.

Wash and the apples and core them.

Stir almonds, raisins, jelly or honey with cinnamon in a bowl. Fill the apples with the almond mixture. Top each apple with a slice of butter.

Place the apples into an ovenproof dish. Then bake them for 25 minutes.

Meanwhile you prepare the sauce. Put cornstarch, egg yolk and two teaspoons of milk in a small bowl and stir. Set it aside.

Simmer the remaining milk, vanilla extract, and the sugar in a pot.

Temper the eggs before adding them to the hot milk. Pour a little hot milk (about 4 tablespoons) in the egg mixture, stirring constantly. After a few seconds pour the tempered eggs into the simmering milk, constantly stirring so the egg doesn't scramble. Continue cooking the sauce, stirring constantly, until it thickens and begins to bubble.

When the apples are done, take them out of the oven. Serve hot with warm sauce.