

# Elderflower and Raspberry Baked Apples

## Ingredients

- 320g ready-rolled all-butter puff pastry
- A little plain flour, for dusting
- 100g fresh raspberries
- 120g good-quality raspberry jam
- 6 eating apples, Granny Smith or Cox's
- 100ml elderflower cordial
- A knob of butter
- 1 medium egg, beaten
- 1–2 tbsp caster sugar
- Vanilla ice cream, to serve



## Method

1. Preheat the oven to 200°C/fan 180°C/gas mark 6.
2. Unroll the pastry on to a lightly floured work surface and cut out six circles with the cutter. Using the remaining pastry, cut out some little leaves and 'stalks' to decorate the pastry hats. Set these all aside.
3. Place the raspberries in a bowl, add the jam and gently stir so that all the raspberries are coated. Slice the bottom off each apple so that it can sit up straight, then remove the core and seeds (using either a sharp knife or an apple corer).
4. Place the apples on a lipped baking tray or in an ovenproof dish and fill the hole in the centre of each one with the raspberry mixture. Pour the elderflower cordial around the apples and add the butter.
5. Place a pastry hat on top of each apple, brush it with beaten egg, and decorate with your pastry leaves and stalks, sticking them on with beaten egg. Brush again with egg, then generously sprinkle with caster sugar.
6. Bake for 30–35 minutes or until the pastry is golden and crisp and the apples are soft and steaming.
7. Serve each apple with a spoonful of the sticky red glaze and scoops of vanilla ice cream.

## Notes