

FIRE-BAKED APPLES

YOU WILL NEED:

1 COOKING APPLE
PER PERSON

THICK COOKING FOIL

3 TABLESPOONS
BROWN SUGAR

3 TABLESPOONS
DRIED FRUIT

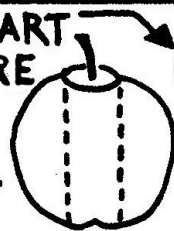
(CURRANTS, RAISINS & DRIED
CRANBERRIES ARE NICE)

WRAP THE FOIL
ROUND THE
APPLE AND
COOK ON EMBERS
FOR **20** MINS

REMOVE
FROM FIRE WITH
A SPADE & LET
IT COOL SLIGHTLY

EAT WITH CUSTARD

START
HERE



CORE THE APPLE
CAREFULLY
USING AN APPLE
CORER OR A REALLY
SHARP KNIFE

RECIPE: DEREK WRIGHT
PICTURES: JOLY BRAIME

PLACE THE APPLE
ON THE FOIL

MIX THE SUGAR
AND FRUIT, AND
FILL THE HOLE WITH
THE MIXTURE

