



berry baked apples

An autumnal favourite, especially if the apples have been recently hoiked from their tree and the blackberries are freshly picked. If you've got some cinnamon to hand, that'd just be extra-cosy.

Serves 4

ingredients

4 cooking apples
Ground cinnamon (optional)
2 handfuls of blackberries
Cream, to serve (optional)

method

Score a line around the waist of the apple to prevent it from splitting and exploding. Partially core it, leaving about 1cm of apple at its base. Sprinkle over a little cinnamon, if you have any, then fill the hole by squishing in as many blackberries as possible. Wrap the lot in foil and rest in the embers of the campfire. Cook for 20 minutes, turning the foil-wrapped apples regularly.

When ready, the apple should be a golden-brown, giving up fluffy, crimson-stained flesh. Carefully unwrap and serve with lots of cream, if you like, and any leftover blackberries.