

Claire's Snowy Mountain Apple

Tastes Like Home with Catherine Fulvio

Ingredients

7 Bramley Apples
6 tsp soft brown sugar
6 tsp golden raisins
Chopped pecan nuts
3 egg whites
190 g caster sugar

Note Instead of raisins and sugar you could fill the apples with Apple Jelly

Method

Peel and core the apples. Place sugar, raisins and pecans in the hollow. Place apples in a baking dish, add a small amount of water to the bottom. Bake in oven 160 degrees 25/30 mins approx.

Whisk egg whites on own until stiff gradually add the sugar, continue beating. Allow apples to cool slightly then top with egg white.

Bake in oven at 170 degrees for 10 to 15mins until golden.