

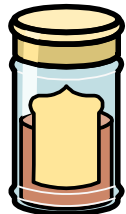
Apple



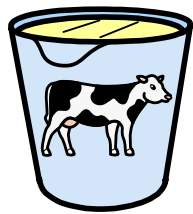
Baklava



with



Spiced

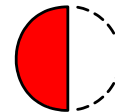


Cream

Recipe from Northampton College



Ingredients



1/2

a



dessert apple

1



1

teaspoon

of



red jam

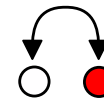


Pinch

of



mixed spice



or



cinnamon

1



1

Sheet

of



filo pastry

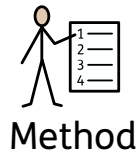


Oil

for



brushing



Method



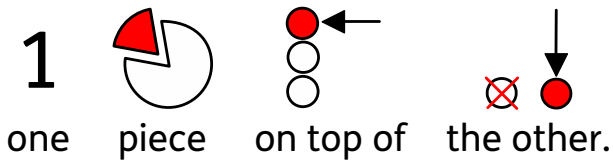
Peel the apple and dice



Cut the filo sheet in half



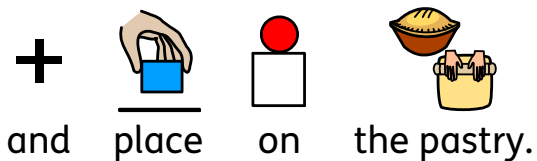
Brush with oil and lay



one piece on top of the other.



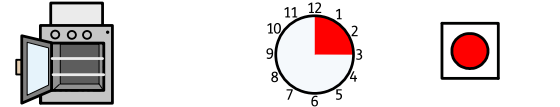
Mix diced apple, jam and spice



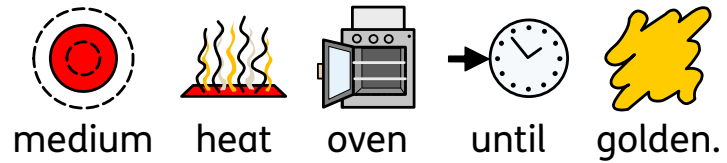
and place on the pastry.



Method



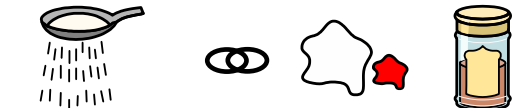
Bake for 15 minutes in a



medium heat oven until golden.



Serve with lightly whipped cream



seasoned with a little spice.



Enjoy!