

Apple



Baklava

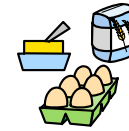


with Spiced



Cream

Recipe from Northampton College



Ingredients



1/2



a dessert apple



1 teaspoon of red jam



Pinch of



mixed spice



or



cinnamon

1



1 Sheet of filo pastry



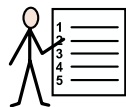
Oil



for



brushing



Method



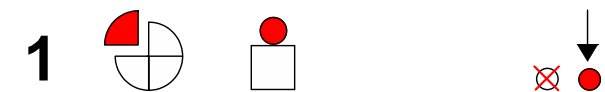
Peel the apple and dice



Cut the filo sheet in half



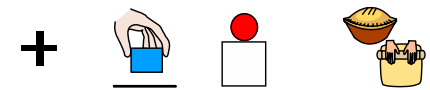
Brush with oil and lay



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.