

APPLE CHARMÉ

PREPARATION

Mix sugar (possibly less, depending on apple sweetness), salt, cinnamon, flour, soft butter, baking powder and water (or milk/water) with a blender.

Core the apple and cut into small cubes. Carefully mix the apple cubes into the dough.

Place one tablespoon of dough per pile on a baking sheet lined with baking paper. Bake the heaps in the oven for about 20 to 30 minutes at 180°C (convection).

INGREDIENTS

80g sugar
1 pinch of salt
1/2 small spoon cinnamon
250g flour
2 small spoon baking powder
100g butter
100 ml water (milk/water)
2 apples

