

A WINTER DREAM WITH RUM-SOAKED RAISINS,
ALMONDS AND CINNAMON IN QUARK MASCARPONE CREAM

BAKED APPLE DESSERT



Don't yet have the right dessert for your Christmas menu? Well, if that's the case, here comes a delicious recipe idea from Dr. Oetker: laden with aromas, the baked apple dessert with rum-soaked raisins, almonds and cinnamon in quark mascarpone cream will whisk you off into a winter dream.

INGREDIENTS

Baked apple compote:

- » 300 g apples, e.g. Elstar
- » 1 tbsp. lemon juice
- » 40 g sugar
- » 1 pack Dr. Oetker dessert sauce in vanilla flavour for cooking
- » 150 ml apple juice
- » ½ pack Dr. Oetker rum-soaked raisins
- » 25 g Dr. Oetker almond slivers
- » 1 level tsp. ground cinnamon

Cream:

- » 250 g mascarpone
- » 150 g Dr. Oetker Crème fraîche Classic
- » 75 ml milk
- » 30 g sugar
- » 7 g Dr. Oetker bourbon vanilla sugar
- » 1 tsp. lemon juice

Plus:

- » 100 g honey cake
- » approx. 1.5 tbsp. apple juice

Almond brittle:

- » 1 tbsp. icing sugar
- » 25 g Dr. Oetker almond slivers



- 01. Baked apple compote:** Peel apples and cut into small cubes. Stew apple cubes with lemon juice and sugar for about 5 minutes over medium heat. Mix sauce powder with apple juice until smooth, add to apples and bring to a boil while stirring. Remove saucepan from stove. Stir in rum-soaked raisins, almonds and cinnamon and allow to cool.
- 02. Cream:** Combine mascarpone, crème fraîche, milk, sugar, bourbon vanilla sugar and lemon juice.
- 03. Layer dessert:** Cut honey cake into small cubes, divide among dessert glasses and soak with apple juice. Spread baked apple compote evenly on top. Now pour on the cream. Chill layered baked apple dessert for at least 2 hours.
- 04. Almond brittle:** Sift icing sugar, melt and brown in a non-stick saucepan over medium heat. Add almonds and stir until they are coated with with melted sugar. Place almonds on a piece of baking paper to allow to cool.
- 05. Decorate layered baked apple dessert:** Break up almond brittle into smallish pieces and sprinkle on top of the layered baked apple dessert before serving.

THAT'S ALL THERE IS TO IT!