



Apple Fire Bombs

 3 servings  30 minutes

INGREDIENTS

3 apples
half a cup of raisins
2 tbsp of sugar
2 tsp cinnamon
tin foil

NOTES

Serve hot and enjoy the warm, spiced flavours under the stars with friends! 🌟🍏

DIRECTIONS

1. Build a steady campfire with glowing embers—perfect for baking.
2. Core the apples, removing the seeds, but keep the base intact to hold the filling.
3. Mix the sugar, cinnamon, raisins and a splash of water in a bowl and fill the hollowed apples.
4. Wrap each apple tightly in aluminium foil, making sure it's sealed well.
5. Place the foil-wrapped apples directly onto the hot embers, not the flames.
6. Let them bake for 20–30 minutes, turning occasionally with tongs before removing the apples from the fire.

