



**Nova Scotia  
Apples**  
*Pick An Original*



### Almond Apples

1990 Winner - Big Red's (Family Restaurant), Angela Baxter

- 2 eggs
- 1/8 cup sugar
- 1 cup milk
- few drops vanilla

Blend together and cook in the top of a double boiler over hot (not boiling) water, until thick.

- 1/4 cup white sugar
- 1 cup water
- 4 medium Nova Scotia cooking apples
- 1/4 cup candied peel
- 1/8 cup brown sugar
- 1/4 cup almonds

Peel and halve apples. Poach in sugar and water in a deep frying pan until tender. Place apples in ovenproof dish, fill the centres with candied peel. Pour hot custard around and over apples. Top with brown sugar and almonds, place under a grill for 2 to 3 minutes until brown.

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