





Bramley Cooking Apples

The first Bramley (cooking) apple was grown in 1809 by a young girl called Mary Ann Brailsford in her garden in Nottinghamshire. The Bramley tree that was planted all those years ago is still bearing fruit today.

1 portion = 1 small Bramley apple

Recipe
developed by
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Community Chef

How to prepare

Bramley apples (cooking apples) are larger than eating apples and cannot be eaten raw. Cores must be removed but apples can be cooked with skins on or off. If keeping the skin on wash first.

How to cook

Cooking apples can be boiled or baked to make a tasty dessert. See recipe ideas below.

Recipe ideas

- **Stuffed baked apples:** remove core from an apple using an apple corer and place in an ovenproof dish. Mix together 1 teaspoon of sugar, 1 tablespoon of dried fruit and $\frac{1}{4}$ of a teaspoon of cinnamon. Spoon mixture into the hole in the apple where the core has been removed, and bake at 180°C/350°F/Gas mark 5 for 25 minutes or until golden.
- Peel, core and slice apples. Place in saucepan with 2 tablespoons of water and cook for 8–10 minutes or until soft. Try adding sultanas and 1 teaspoon of cinnamon or ginger for a bit of spice! Serve with yoghurt or custard, or try adding to cooked porridge.



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