

# Monica Galetti's yummy apple and blackberry bake

## INGREDIENTS

SERVES 4-6

- 200g soft unsalted butter
- 150g caster sugar
- 300g Bramley apples, peeled, cored and thickly sliced
- 2 pinches of ground cinnamon
- 1 punnet blackberries, about 160g
- 2 eggs
- 120g ground almonds
- Vanilla ice cream, to serve

At Home: My Favourite Recipes For Family And Friends by Monica Galetti is published by Aster, price £20

## METHOD

- 1 Preheat the oven to 160°C fan, Gas Mark 4.
- 2 Spread 80g of the butter all over the base of a 26 x 20 centimetre baking dish, then pour 60 grams of the sugar over the butter and give the dish a gentle shake to cover evenly.
- 3 Arrange the apple slices overlapping to cover the butter and sugar. Sprinkle over the cinnamon, then arrange the blackberries evenly

over the apples.

- 4 Beat the remaining butter and sugar together in a bowl until pale and creamy. Beat in the eggs one at a time. Mix in the ground almonds, then spread the mixture over the fruit.
- 5 Bake for 45 minutes to one hour until golden brown and starting to caramelize at the edges.
- 6 Leave to sit for 10 minutes before serving with a scoop of your favourite vanilla ice cream.

“This is one of my favourite quick desserts,” says

MasterChef judge and restaurateur Monica Galetti.

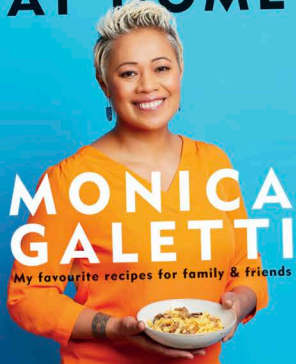
“It’s a hand-me-down recipe from a very dear friend who is a fabulous cook. Pam is one of those amazing people whose house you never want to leave. “She cooks everything from scratch, she’s always happy to serve up another plate no matter how many people are there and she always has a pudding. I almost don’t want to share this apple and blackberry bake recipe, it’s so good.”

The bake, that’s best served with ice cream, is one of many recipes in *At Home* by Monica Galetti

Monica has split the book into sections, like ‘weekends’, ‘chilled out breakfasts’ and ‘the perfect Sunday’, and adds inspired twists to classics. She presents really inventive, doable dishes that take on her Samoan and New Zealand roots and make you ask yourself, ‘Why didn’t I think of that?’



AT HOME



MONICA  
GALETTI

My favourite recipes for family & friends