

Baked apples with crumble & ice cream

Total time **33 mins** 5 mins preparation time 18 mins cooking time 10 mins resting time

Nutritional facts (per portion):
2,708 kJ / 647 kcal

Fat: **26.3 g** Protein: **7.8 g**
Carbohydrates: **96.5 g**

INGREDIENTS

2 portion(s)

100 g wheat flour
50 g sugar
50 g cold butter
15 ml [Kikkoman Naturally Brewed Soy Sauce](#)
Zest of ½ orange
2 apples
2 pinch of cinnamon
Vanilla ice cream, for serving

PREPARATION

Step 1

Combine the flour, sugar, butter, orange zest and Kikkoman Soy Sauce to form a crumble. Chill for 10 minutes.

Step 2

Cut the apples in half and remove the cores.

Step 3

Top the apples with the crumble and bake in an air fryer at 180 °C for 15–18 minutes.

Step 4

Serve warm with the vanilla ice cream and sprinkle with the cinnamon.