## apple 'doughnuts'

Always cook
with an adult and pass this
recipe sheet to
them first

There's no cooking required for these doughnut-style. make, decorate and enjoy these fruity treats.

Recipe Reference: BBC Good Food.

150g soft cheese

• 2 tsp honey

- 3 apples (use a crunchy eating variety)
- 3-4 tbsp almond or peanut butter (optional)
- coloured sprinkles, to decorate

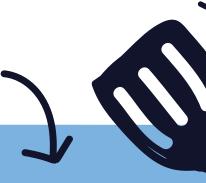


20 minutes



Easy

Serves 15



## **Method**

- 1. Mix the soft cheese with the honey and set aside. Peel the apples, then slice each through the core into five or six rings, about 1cm thick.
- 2. Use an apple corer or small round biscuit cutter to stamp out a circle from the middle of each slice, removing the core and creating 'doughnut' shapes.
  - 3. Pat the slices dry using kitchen paper they should be as dry as possible to help the toppings stick.
- 4. Spread some nut butter over the slices, if using, then top with the sweetened soft cheese. Decorate with the sprinkles and serve.

