

Apple Doughnuts

Ingredients

Spudshed WA Apples, (whichever kind you prefer)

Nestle Bakers' Choice Dark Choc Melts, (melted)

Bella Terra Classic Smooth Peanut Butter, (slightly melted)

Olympic WA Roasted & Salted Peanuts, (crushed)

Method

Step 1

Slice the top & bottom off from each apple & discard.

Slice the apples horizontally into ½ inch slices. Use a biscuit cutter to remove the hole in the centre of each apple to create a 'donut.'

Step 2

Melt down the dark chocolate melts following the packet instructions.

Step 3

Place each apple donut into the melted dark chocolate and flip over to evenly coat. Remove from the chocolate and place onto a plate lined with baking paper to harden.

Step 4

Lightly melt some peanut butter and drizzle over the top of the apple donuts. Crush some of the peanuts in a mortar & pestle, then lightly sprinkle over.

Step 5

Place the plate/s of apple donuts into your freezer for approximately 30 minutes to set. Leave in the freezer for longer if required.

Step 6

Remove from the freezer & serve. ***Enjoy!***



Pic for illustration purposes only. Recipe may vary in appearance to pic.