

# Mulled Wine Baked Fruit

## Ingredients

- 3 Apples, Peeled, Cored & Cut Into Eighths
- 3 Pears, Peeled, Cored & Quartered
- 5cm Orange Peel, Studded With 3 Cloves
- 1 Cinnamon Stick
- 1/2 Vanilla Pod, Split Lengthways
- 1 Tbsp Sweetener, Or 3 Tbsp Sugar
- 375ml (1/2 bottle) Red Wine, Such As Rioja
- 250g Frozen Black Cherries
- 50g Raisins
- Low-Fat Crème Fraîche, To Serve (Optional)



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## Method

- Preheat the oven to 180C/160C Fan/Gas 4.
- Put everything into a shallow, ovenproof dish and bake for 45 minutes, stirring 2 or 3 times. The wine will slowly poach the fruit, leaving it intact and gloriously purple. Allow to cool slightly before serving with a dollop of low-fat crème fraîche, if using.