

APPLE PIE FLAVOURED SUGAR



INGREDIENTS

peels from 6 apples
2/3 cup sugar
1 tsp cinnamon
1/2 tsp allspice
1/4 tsp nutmeg
1/4 tsp dried ginger
pinch of salt



METHOD

Preheat oven to 100°C

1. Spread apple peels in single layer on baking tray.
2. Bake until dry and apple peels until crispy, approx 60 minutes.
3. Using a spice grinder or food processor, blitz the dried peels until very fine.
4. Add remaining ingredients to blitz peel and combine well.
5. Store in a cool, dry place in a sealed container.
6. Use over tea cakes, French toast or anything you enjoy!