

# 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.