



 10 minutes

 4 people

- 75g unsalted butter
- 100g muscovado sugar
- 50ml double cream
- ¼ sp vanilla extract,
- 3 apples,
- 1tbsp lemon juice,
- Brioche Pasquier Brioche Rolls
- Vanilla ice cream for serving (optional).

#sweet

#dessert

Toffee Apple Brioche

1. In a pan, melt the butter, sugar, cream and vanilla extract over a low heat,
2. Add the chopped apples and lemon juice. Bring off the heat.
3. Chop the Brioche Rolls into bite size chunks and toast under a grill for 4 minutes.
4. In a bowl, layer the apples over the Brioche and serve with vanilla ice cream. Yum!