



# APPLESAUCE MADE IN CLAY

**Ingredients:**

1 apple  
clay  
150 gr sugar  
10 gr cinnamon

**REQUIREMENTS:**

Kamado  
pro set  
chopper  
half moon drip pan  
round baking mat  
rolling pin

**Kamado set up:**

indirect heat

Light a medium amount of charcoal and heat your Kamado to 200 °C. When the Kamado is at temperature, place the pro set in the Kamado. For this recipe, work with indirect heat. Place the grill on the highest level and the heat shield on the middle level.

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Remove the core from the apple and take a disc of clay and roll it out into a pizza base shape. You can easily roll out the clay with a rolling pin and a round baking mat. No baking mat at home? A sheet of baking paper will do as well.

Mix the sugar with cinnamon and place the apple on the rolled-out clay. Sprinkle the apple with the sugar mixture and fold the clay around the apple. Make sure there are no cracks in the clay and that the apple is completely wrapped.

Place the apple in the drip pan and bake for about 45 - 60 minutes in the Kamado on the highest rack. Once the clay skin cracks, it is best to remove the apple from the Kamado otherwise it will lose all the applesauce.

Once the apple is removed from the Kamado, smash it open with a sharp knife or hammer(s). When doing this, beware that residue from the clay may end up in the applesauce.

Place the apple, with its clay skin, on a plate and sprinkle with sugar and cinnamon.

You can also serve the applesauce for dessert. Then serve it with a scoop of ice cream and a spoonful of jam.