

Eve's Pudding



Prep: 15 mins.
Cook: 35-40 mins.
Serves: 6

EVE'S PUDDING

500g cooking apples (*peeled, cored & chopped coarsely*), 75g light soft brown sugar, grated zest of 1 lemon & juice of ½ lemon, 2 eggs (*lightly beaten*), 100g butter, 100g caster sugar, 100g self-raising flour (*sifted*), 1 tsp vanilla extract, caster sugar for sprinkling.

To Serve – cream and/or vanilla ice-cream.

Method – Preheat oven 180°C. Put apples into a greased ovenproof dish & mix lightly with brown sugar & lemon juice. Cream the butter & caster sugar in mixer or by hand. Slowly work in the eggs, flour, lemon zest & vanilla & mix to a soft batter. Spread over the apples. Bake in oven for 35-40 mins, til top puffy, golden & springy to touch. Sprinkle the surface with caster sugar & serve warm with custard or cream and/or vanilla ice-cream.