

Apple & Raspberry Eve's Pudding

INGREDIENTS (serves 4)

- 2 large Bramley apples – peeled, cored and diced
- 100g raspberries
- 3 dessertspoons orange juice or water
- 100g caster sugar
- 100g margarine
- ½ teaspoon vanilla essence (optional)
- 2 medium eggs
- 100g self-raising flour
- 25g porridge oats (optional)



EQUIPMENT

- chopping board, peeler, sharp knife,
- medium sized oven proof dish,
- dessertspoon, mixing bowl, weighing scales,
- measuring jug, fork, wooden spoon

METHOD

1. Preheat the oven to 180oC/Gas 4.
2. Prepare the apples and transfer to the oven proof dish. Scatter over the raspberries and then pour over the orange juice (this will help to stop the apple browning whilst you are making the topping).
3. In a mixing bowl, beat the margarine, sugar and vanilla essence together until it becomes light and fluffy.
4. Crack the eggs* and gently beat them into the mixture one at a time. Finally add the flour and oats (if using) to the bowl and carefully mix until you create a smooth cake batter.

(*always remember to wash your hands after handling raw eggs).
5. Spread the cake batter over the fruit and then bake in the oven for 40-45 minutes until golden brown. Serve the pudding with custard or our melted vanilla ice-cream.

TIME SAVER!

- * To save time, why not try using frozen sliced apples and raspberries. Just remember to defrost them for half an hour before using.

ALLERGY AWARENESS!

This recipe contains: cereal containing gluten, eggs, milk

