



CARAMEL APPLE PUDDING

INGREDIENTS

- 5 large Golden Delicious or Granny Smith Apples
- 250g plain flour
- 2 tsp. baking powder
- 250g caster sugar
- 200ml milk
- 150g unsalted butter, melted
- 2 eggs
- 200g light muscovado sugar or light brown sugar
- 125ml golden syrup
- 300ml water

Optional for serving

- Icing sugar
- Thickened cream

PREP TIME: 15MINS

COOK TIME: 40MINS

SERVES: 6

DIRECTIONS

- 1. Preheat oven to 180° and lightly grease a 2.5 litre baking dish (30cm round).**
- 2. Peel, core and slice your apples to 1cm thickness. Place apples in the prepared dish.**
- 3. Sift flour and baking powder into a bowl, add caster sugar, milk, butter and eggs, mix until combined.**
- 4. Spread the mixture over the apples.**
- 5. Place the muscovado or brown sugar, golden syrup and water in a saucepan.**
- 6. Stir over medium heat until sugar dissolves, then bring to the boil without stirring.**
- 7. Pour over the pudding batter, and bake for 40mins or until the top is golden.**
- 8. Dust with icing sugar and serve with cream**

