

Apple almond pudding

INGREDIENTS

1 lb (450 g) Bramley cooking apples, peeled, cored and sliced

4 oz (110 g) ground almonds

2 oz (50 g) soft brown sugar

4 oz (110 g) butter, at room temperature

4 oz (110 g) golden caster sugar

2 large eggs, beaten

METHOD

Place the apples in a saucepan with the brown sugar and approximately 2 tablespoons of water, simmer gently until soft, and then arrange them in the bottom of the prepared baking dish.

In a mixing bowl, cream the butter and caster sugar until pale and fluffy and then beat in the eggs a little at a time. When all the egg is in, carefully and lightly fold in the ground almonds. Now spread this mixture over the apples, and even out the surface with the back of a tablespoon. Then bake on a highish shelf in the oven for exactly 1 hour.

This pudding is equally good served warm or cold – either way, it's nice with some chilled pouring cream. Once cooled, it will keep in the fridge for 3 or 4 days.

ADDITIONAL

Pre-heat the oven to gas mark 4, 350°F (180°C).

Using a fan-assisted oven? **Reduce the temperature by 20°.**

EQUIPMENT

You will also need a round, ovenproof baking dish with a diameter of 8 inches (20 cm), 1¼ inches (4.5 cm) deep, buttered.