

## Apple recipes

### Easy Apple & Pear pudding - serves 2

**Preparation Time:** - 5-10 minutes.

**Cooking Time:** - 15-20 minutes.

**Ingredients:-**

1 large or 2 small apples. 1 large or 2 small pears. 3oz/75g sultanas 50g/2oz dark brown sugar  
Cinnamon, nutmeg or cloves to flavour  
Home made or ready made custard – as much as you like for pouring on top!

**Instructions:-**

Lightly cook apples, pears, sultanas, sugar and spices in a saucepan with a little water (or fruit juice of your choice) added gradually until fruit is just soft and thick in consistency.  
Pour into individual dishes, top with custard, sprinkle with sugar and bake in a pre-heated oven, 200F (400F), as mark 6, for approximately 10-15 minutes.

**Handy Hint:** - You could add toasted flaked almonds to the topping. You could vary the filling by adding bananas or any fruit you have available.

*For a quick alternative don't worry about the baking, just cook fruit to your liking in the saucepan and top with fromage frais, crème fraiche or naughty double cream*

**Dinner Party Tip:** - Substitute the water or juice for Grand Marnier, Brandy or your preferred tippie! Serve with Italian almond biscotti.

### Apple Cake– Serves 12

This is a lovely treat with a cup of tea any time of the day and it's an easy recipe to follow!

**Preparation Time:-** Approximately 15 minutes.

**Cooking Time:-** 1 hour.

**Ingredients:-** 3 tbsp apricot compote, 4oz/100g blanched hazelnuts (roughly chopped), 4oz/100g dates (halved and stoned), 3 medium eating apples (unpeeled and cored - 2 apples should be cut into bite size pieces and 1 apple thinly sliced), 6oz/175g butter (plus some butter for greasing), 3 eggs, 2 tsp ground cinnamon, 6oz/175g light muscovado sugar.

**Instructions:-** Preheat the oven to Gas Mark 4/180C/350F. Using the butter lightly grease a 20cm/8in loose bottomed or spring form cake tin and line the base with some buttered baking parchment. Melt the butter in a bowl over a pan of hot water or alternatively melt it in the microwave for approximately 30 seconds to 1 minute. Allow the butter to cool for approximately 5 minutes, then crack the eggs into the butter and beat well with a fork. Put the flour, cinnamon and sugar into a separate bowl and mix well until the sugar is evenly distributed. Stir the apple chunks, the dates and half of the hazelnuts into the flour and mix well with a large spoon. Pour the egg and butter mixture into the flour mixture and gently stir well with your spoon until all flour is mixed in. Spoon the mixture into your prepared tin and smooth the top with a palette knife or flat bladed knife. Arrange the apple slices into a nice pattern on top of your cake and then sprinkle over the rest of the hazelnuts.

Bake in the oven for 50-60 minutes until the cake is cooked and risen. To check the cake is cooked place a skewer in the middle of the cake and it should come out clean. Let the cake cool in the tin for 5 minutes and then turn it out onto a wire rack. Whilst the cake is still warm, heat the apricot compote in a pan until it just begins to bubble and then brush the warm compote over the top of the cake. Allow to cool completely before cutting the cake.

**Handy Hint:** This cake will keep for about 3 days – it does not last that long in our house!