

# Toffee Apple Puddings @ 5pm Sat

## 19/09/2020

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### Ingredients:

#### PUDDINGS

- 50g of dried apple
- 50g of sultanas
- 150ml of apple juice, preferably cloudy
- 2 eggs, large
- 3 tbsp of light olive oil, plus extra for greasing
- 75g of light muscovado sugar
- 125g of gluten-free self-raising flour
- 1/2 tsp gluten-free baking powder
- 1/2 tsp ground cinnamon

#### TOFFEE SAUCE AND GARNISH

- 25g of unsalted butter
- 1 apple, cored and finely sliced or peeled and scooped into balls using a melon baller
- 50g of light muscovado sugar
- 150ml of double cream

### Method:

Preheat the oven to 180°C/gas mark 4 and grease your pudding moulds with butter

In a small bowl, soak the dried apple slices and sultanas in the apple juice for about an hour

In a large mixing bowl, preferably with a handheld electric mixer, whisk the eggs with the oil and sugar for a few minutes until frothy

Add the flour, baking powder and cinnamon, along with the soaked fruits and juice, and mix well with a wooden spoon

Divide the mixture equally between the tins and place them on a baking sheet. Bake for about 20 minutes until well risen and firm on top and a cake tester or skewer inserted in the centre comes out reasonably clean (you don't want any wet batter on the skewer but a few moist crumbs are fine)

Slide a thin knife around the inner rim of the tins and upturn the puddings onto a plate. Trim the bottoms to level them if you like

Make the sauce whilst the puddings are baking. Melt the butter in a shallow pan (a small sauté pan or frying pan), add the apple slices or balls and soften them for a couple of minutes

Remove the apple and set aside, add the sugar and cream to the pan and heat gently until the sugar dissolves and the sauce thickens slightly

Serve the puddings with the apple slices or balls on top and the sauce spooned over

