

Sticky Toffee Apple Pudding

Ingredients

85g / 3 oz butter, melted

140g / 6 oz Self Raising flour

100g/ 4 oz caster sugar

1 tsp baking powder

200ml milk

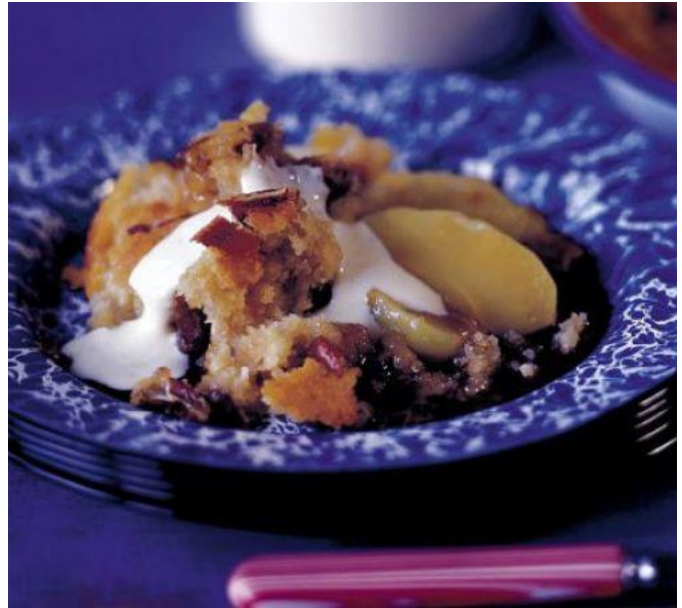
1 egg, beaten

2 large cooking apples

Topping:

140g / 5 oz brown sugar

250ml boiling water



OVEN: 160 °

Method

1. Tip the flour, sugar and baking powder, along with a pinch of salt, into a large bowl.
2. Mix together the milk, butter, egg and vanilla extract and stir into the dry ingredients until you get a smooth batter.
3. Arrange the apples in the dish, spoon the batter on top and smooth with a knife until the apples are covered.
4. For the topping, pour 250ml boiling water over the sugar and stir together until smooth.
5. Pour the liquid over the pudding mixture then bake for about 40 mins until the pudding has risen and is golden.