TOFFEE APPLE PUDDING

SERVES	PREP	COOK
6	20 minutes	30 minutes

Ingredients

3 apples, grated
1 tsp baking soda
150ml hot water
125g butter, softened
3/4 cup sugar
2 eggs
1 tsp vanilla extract
1 cup self raising flour
2 tsp mixed spice

Toffee sauce
2 cups brown sugar
50g butter
250ml cream
1 tsp vanilla extract

Method

Set oven to 190°C fan bake and grease a 22cm round dish.

Grate the apple and set aside. Combine the baking soda and water and also set aside.

Cream the butter and sugar together until its light, fluffy and creamy. Add the eggs one at a time until combined then add the vanilla extract.

Add flour, mixed spice, baking soda water and the apples. Mix together lightly until combined.

Pour into the prepared dish and bake for 30 minutes or until golden and a skewer comes out clean.

Toffee sauce
Place all the ingredients in a saucepan and stir over a medium heat until dissolved. Bring to the boil then turn down the heat and simmer for 5 minutes.

When the pudding is cooked immediately pour a little of the toffee sauce over the top and allow it to soak in. Pour the rest of the sauce in a jug ready to serve.

Serve the pudding with the extra toffee sauce and either whipped cream or vanilla ice-cream.