



Pink Lady® Feathers Pudding

Serves 8



Ingredients:

- ♥ 180 ml whiskey
- ♥ 240 g caster sugar
- ♥ ¼ teaspoon ground nutmeg
- ♥ ½ teaspoon ground cloves
- ♥ 2 teaspoons ground cinnamon
- ♥ 5 eggs
- ♥ 1 liter whipping cream
- ♥ 2 teaspoons unsalted butter
- ♥ 10 slices white bread, crusts trimmed
- ♥ 75 g raisins
- ♥ 2 Pink Lady® apple, peeled, cored and chopped

Method:

1. Preheat oven to 180°C .
2. Combine whiskey, sugar, spices, eggs and cream. Set aside.
3. Grease a large 15cm deep loaf tin with butter.
4. Arrange 2 ó slices of bread on bottom of loaf tin.
5. Cover with a 1/3 of the raisins and apple pieces.
6. Arrange 2 ó more slices; cover with raisins and apples. Repeat a third time until all the ingredients are used up.
7. Don't place any raisins or apple on top layer of bread.
8. Pour whiskey mixture over bread until absorbed. Bake for about 1 hour, until firm.
9. Cool over night and serve cold or warm.
10. Serve with ice- cream.

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