



Pink Lady® Feathers Pudding

Serves: 8



Ingredients:

- ♥ 180 ml whiskey
- ♥ 240 g castor sugar
- ♥ ¼ teaspoon ground nutmeg
- ♥ ½ teaspoon ground cloves
- ♥ 2 teaspoons ground cinnamon
- ♥ 5 eggs
- ♥ 1 litre 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 2½ slices of bread on bottom of loaf tin.
5. Cover with a ⅓ of the raisins and apple pieces.
5. Arrange 2½ more slices; cover with raisins and apples. Repeat a third time until all the ingredients are used up. Don't place any raisins or apple on top layer of bread.
6. Pour whiskey mixture over bread until absorbed. Bake for about 1 hour, until firm.
7. Cool over night and serve cold or warm.
8. Serve with ice-cream.



Created by A Tilla Dunne, chef from Feathers Lodge, Rosendal

Pink Lady®

Make healthy living a part of your active lifestyle with Pink Lady® - naturally!

