



Royal Pink Lady® Apple Pudding

This is one of the best apple puddings Ina has developed! Ina did this in honour of Kate and William's Royal wedding. One can make one large pudding or divide the mixture into two and freeze the other one. Individual puddings also work well.

Serves: 12

Created by Ina Paarman's Kitchen



Ingredients:

Apples

- ♥ 1½ kg Pink Lady® apples, peeled and cored
- ♥ ½ t (2,5 ml) salt
- ♥ 2 T (30 ml) butter
- ♥ 1½ cups (375 ml) water
- ♥ ½ cup (125 ml) white sugar

Cinnamon Sugar

- ♥ ½ t (2,5 ml) ground cinnamon
- ♥ ¼ cup (60 ml) white sugar

Cake Batter

- ♥ 250 g butter at room temperature
- ♥ 1 x 600 g Ina Paarman's Vanilla Cake Mix
- ♥ ½ t (2,5 ml) grated or ground nutmeg
- ♥ 3 extra large eggs at room temperature
- ♥ 2 t (10 ml) ground cinnamon
- ♥ 1 cup (250 ml) sour cream or crème fraîche

Method:

1. Cut each apple into 8 wedges and place in a medium saucepan.
2. Add water and boil until just soft. Remove from the heat and only then stir through the salt, sugar and butter. Leave to cool down completely. Can be done the day before. Dish into a large ovenproof dish 33cm x 23cm, together with all the liquid, except ½ cup.
3. Adjust oven shelf to one shelf below the middle position. Preheat oven to 180°C.
4. Ignore package instructions for cake and follow the method below. Beat butter until soft and creamy.
5. Add 1 egg and 1T cake mix at a time, beating after each addition, until you have used all 3 eggs. Add the ground cinnamon and nutmeg to the remaining dry cake mix
6. Add sour cream to butter mixture and beat it in. Add all remaining dry cake mix and gently fold in by hand with a spatula until evenly mixed. Spoon the cake batter over the apples. Mix together the cinnamon and sugar and sprinkle over. Bake for ±50 minutes. As soon as it comes out of the oven pour over the remaining ½ cup of reserved apple liquid.
7. Serve warm or at room temperature accompanied by thick cream or ice cream.

Chef's tip

Prepare the pudding in advance (even up to a day before) cover and refrigerate. Put in the oven to bake when your guests sit down to dinner.



Created by



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