



CLONAKILTY

APPLE EVE'S PUDDING





Apple Eve's Pudding

Recipe by Chef Kevin Dundon

Ingredients

- 2 cooking apples, peeled and sliced
- ½ lemon juice
- 2 tbsp brown sugar
- 125g butter, (25+100) at room temperature
- 125g caster sugar
- 3 eggs
- 125g plain flour
- 1 tsp baking powder
- 1 Pinch cinnamon or cloves, optional
- 4 tbsp Irish Yogurts Clonakilty Half Fat Crème Fraîche
- 3 tbsp apple compote

Directions

- Preheat the oven to 180°C. Line a cake tin with parchment paper on the base if desired or grease all the sides with butter. Set aside until needed.
- In a bowl, place the chopped apple with the lemon juice, brown sugar and 25 g butter and toss to combine. Transfer into the baking tin.
- Next, prepare the cake batter, in a second bowl. Beat the rest of the butter (100g) with the caster sugar until softened.
- Beat in the eggs. The mixture will look slightly split, then, add the cinnamon, flour and baking powder until a smooth batter is achieved. Lastly, stir in the crème fraîche to bring extra texture and flavour to the cake
- Spoon the cake batter over the apple using a spoon to ensure the mixture is smoothly covering the apple pieces. Transfer in the oven and bake for 30-35 minutes until the cake is fully cooked.
- Remove from the oven and set aside for 5 minutes to settle. In a small bowl, combine the rest of the crème fraîche with 3 tbsp of apple compote. add some honey if needed to balance the flavours.
- Serve the cake with the apple crème fraîche and enjoy immediately