

Almond, Apple & Pear Sponge



Serves 4-6

Prep 25 mins

Cooking 50 mins

Easy

Ingredients

2 (about 500g) Bramley apples
500g British pears (about 4)
juice of 1/2 lemon
85g caster sugar
1 tbsp rosewater (optional)

For the topping

115g butter, softened
115g caster sugar, plus extra for sprinkling
100g self-raising flour
75g ground almonds
3 medium free-range eggs, beaten
1/2 tsp almond extract

1. Preheat the oven to 180C/Fan160C/Gas4. Peel, core and chop the apples and pears and put into a bowl with the lemon juice. Add the sugar and the rosewater (if using) and mix thoroughly, then tip into a 1.5-litre pie dish
2. Make the topping. In a large bowl, beat the butter and the sugar until pale and fluffy. In another bowl, mix together the flour and almonds. Beat a third of the eggs into the butter mixture, then add a third of the flour mixture into the butter mixture. Repeat until all the ingredients are used up. Add the almond extract and spread over the fruit - it doesn't matter if there are a few holes. Bake for 50 mins or until the topping has risen into a golden sponge. Sprinkle with extra sugar and serve warm or at room temperature.
3. For extra decadence, serve with clotted cream