

Apple Cardamom & Clementine Sponge Pudding



Serves 6 - 8

Prep 25 mins

Cook 25 - 30 mins

Easy

Ingredients

For the fruit base

400g bramley apples, peeled, cored & cut into chunks

400g granny smiths apples, peeled, cored & cut into chunks

4 cardamom pods, lightly crushed

1/2 vanilla pod, split lengthways

2 clementines, zest and juice (zest used in sponge mix)

2-4 tbsp honey, to taste

For the sponge topping

100g unsalted butter, softened

100g unrefined golden caster sugar

1 large egg

1tsp vanilla extract

100g wholegrain spelt flour, sifted or self raising flour with 1/2 tsp baking powder

1-2 tbsp milk

Icing sugar to dust

1. Preheat the oven to 180C/fan 160C/Gas4. Butter a 1 litre pie dish. Put the apples, cardamom, vanilla pod and Clementine juice in a saucepan with a tight fitting lid and simmer for 10 mins. Remove from the heat, cool a little, then taste. If you think it needs to be a little sweeter, add honey to taste.
2. Pour the fruit into the baking dish, making sure it doesn't come up to more than halfway up the sides, or there will be no room for the topping to rise. Set aside.
3. Cream the butter and caster sugar together. Beat in the egg and the vanilla extract, then sieve in the flour and baking powder. Gently fold everything together, adding the milk and the Clementine zest.
4. Evenly spoon the cake mix over the top of the fruit and level it out with a fork if necessary, taking care not to push the cake mix down into the fruit.
5. Bake in the oven for 25-30 mins or until a skewer inserted into the middle comes out clean. Remove from the oven and dust with icing sugar. Serve with custard or cream.