

Bramley Apple and Yoghurt Fool



Serves 8 **Prep 10 mins**

Cooking 15 mins

Easy

Ingredients

2 medium Bramley apples, cored and chopped into 1 cm pieces
4 tbsp soft brown sugar
1 lemon, zest finely grated and juice retained
55g bitter chocolate, finely grated
10 sponge fingers
500g readymade, low fat custard
450g thick yoghurt

1. Place the apples, brown sugar, juice and zest of lemon into a saucepan.
2. Bring to the boil stirring occasionally, then turn down the heat, and cook until soft and pulpy; about 15 minutes. You may need to add a little more water if the mixture is too thick! Then cool.
3. Grate the chocolate carefully on a cheese grater, then chill well, or pop into the freezer. Place a large bowl or bowls on the work surface, then spoon half of the apple into the bottom
4. Break up the Savoy biscuits and sprinkle over the apple. Then spoon over half the custard, next, half the yoghurt. Then repeat: apple, custard and yoghurt. Finally, sprinkle over the chocolate.