

# Brioche Frangipane Apple Pudding



**Serves 6**

**Prep 30 mins**

**Cooking 40 mins**

**Easy**

## Ingredients

½ brioche loaf, cut into 5mm slices  
116g butter, softened, + extra for greasing  
116g caster sugar  
116g ground almonds  
1/2 tsp almond extract  
2 free-range eggs, beaten  
15g plain flour  
2 red dessert apples, cored & sliced, skin on  
2 tbsp apricot jam  
1 tbsp flaked almonds, toasted  
icing sugar, for dusting

1. Preheat the oven to 200C/180C Fan/Gas 6. Generously grease a shallow ovenproof dish, about 22 x 16 cm or 20cm diameter flan dish.
2. Arrange the brioche in the dish to cover the base, filling in all the gaps, but do not overlap the slices.
3. Put the butter & caster sugar in a food processor & whizz until light & creamy. Add the ground almonds, almond extract, eggs & flour and whizz again until soft and smooth, but do not over-mix.
4. Spoon the mixture over the brioche base & spread to the sides of the dish. Arrange the sliced apples on top in overlapping circles. Bake for ± 35 - 40 mins, or until lightly golden all over; it should feel firm in the centre when lightly pressed.
5. Melt the jam with 2 tablespoons of water in a small saucepan. Brush the jam over the pudding and sprinkle with the flaked almonds. Dust with icing sugar and serve warm, on its own or with custard.
6. **Recipe Tips:** This can be made up to 8 hours ahead and reheated.