

PEAR & APPLE BAKED PUDDING WITH BUTTERSCOTCH



Moderate



80 minutes



Dessert



06 Servings

INGREDIENTS

10 slices wholemeal bread
1 cup brown sugar,
plus extra ½ cup
finely grated zest and juice of 2
lemons
375ml can dry cider
2½ tbsp cornflour, dissolved in
2½ tbsp water
4 firm pears, diced
2 spartan apples, diced
1 tsp ground cinnamon
½ tsp ground ginger
100g butter, melted,
plus extra 2 tbsp
300ml cream
1 tbsp honey
large pinch sea-salt flakes
thick cream or ice-cream, to serve



COOKING STEPS

Preheat oven to 140°C fan-forced (160°C conventional). Put bread on a wire rack over an oven tray and bake until dried, about 10 minutes. Allow to cool slightly, then crush bread with your hands into a large bowl. Mix with ¼ cup of the brown sugar.

Increase oven to 170°C fan-forced (190°C conventional). Combine zest, juice, cider and cornflour mixture in a medium saucepan. Bring to a simmer on medium heat and cook until slightly thickened. Add pears and apples and bring back to a simmer. Stir in remaining brown sugar and spices. Remove from heat.

Grease a 2 litre baking dish. Put half of the apple mixture in the base, then sprinkle over half of the breadcrumb mixture. Drizzle with half of the butter. Repeat layers. Cover with foil and bake for 25 minutes. Remove foil and bake for another 20-25 minutes, or until fruit softens.

Meanwhile, combine extra sugar and extra butter in a medium saucepan and bring to the boil. Add cream and bring it back to the boil for 30 seconds. Stir in honey and salt. Serve drizzled over with your favourite ice-cream or cream.