

PREP: 20 min
COOK: 55 min
SERVES: 8

Spicy Ginger & Apple Self-Saucing Pudding

Arm yourself with a spoon and a bowl of this comforting pudding. It's full of warming ginger and juicy apple chunks, making it easy to battle those chilly winter nights.

Ingredients

Pudding

800g (approx. 4) granny smith apples

1/4 cup (55g) caster sugar

150g butter, melted

1 ¼ cups (190g) self-raising flour

1/4 cup (55g) firmly packed brown sugar

1 tsp ground cinnamon or Queen Cinnamon Baking Paste

1 tsp ground ginger

60g crystallised ginger, finely sliced

½ cup (125ml) milk

1 egg

2 tablespoons golden syrup

Method - Pudding

STEP 1

Peel and core the apples, cutting each apple into 8 wedges. In a frying pan over medium-high heat, cook apples, caster sugar and 50 grams of the butter, turning occasionally, until caramelised (approximately 7-8 minutes). Set aside to cool.

STEP 2

Preheat oven to 180C (fan forced). Grease a 2 litre ovenproof dish and spoon in apple mixture.

STEP 3

Combine flour, brown sugar, cinnamon, ground ginger and crystallised ginger in a bowl. Add milk, egg, golden syrup and remaining butter (100g) and stir until smooth. Spoon batter over apples, spreading to cover.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.

Ingredients

Sauce

1 cup (150g) lightly packed brown sugar

1 tsp corn flour

20g butter, room temperature

2 teaspoons Queen Vanilla Bean Paste

1 3/4 cups (435ml) boiling water

Method - Sauce

STEP 1

In a medium bowl, mix together brown sugar and corn flour. Add butter, Vanilla Bean Paste, salt and boiling water. Stir until butter has melted and mixture is combined. Gently pour over pudding batter, being sure to leave at least 2cm of room at the top of the baking dish. Bake for 45 minutes and serve warm with ice cream.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.