

Apple Raisin and Orange Bread Pudding

Serves 3-4 people

500g/1lb Bramley apples weighed when peeled and sliced.
(about a £1 coin thick)
1 good tbsp of raisins soaked in 2 tbsp of brandy (brandy is optional)
1 orange, juice and rind
50g/2oz caster sugar
1 tsp ground cinnamon
5 slices of light fruit bread (or enough to cover the apples)
Butter to cover the bread
3 eggs
250ml/8fl oz milk
50ml/2fl oz double cream
50g/2oz caster sugar.

Place the sliced apples, raisins, orange juice and grated rind, caster sugar and the cinnamon in the Remoska, stir well. Cook for approx 15 minutes. Stir occasionally. This may be done earlier, even day before.

In a bowl whisk the eggs, add the milk, cream and the sugar, stir to dissolve the sugar and pour over the bread. Leave for a few minutes for the milk to soak in to the bread.

Cook for approx 30 minutes if the apples are hot, 40 if cold till the pudding is lightly golden and puffed up.

Serve with warm custard or ice cream.

