

Apple sponge

(serves 6)



 **Herald** *on* Sunday
3/8/2014

- Karena & Kasey Bird

For something sweet, it was a hard pick between Mum’s crepes, her sultana cake or the recipe we have chosen. We asked Dad for his favourite and he said without a doubt it’s Mum’s warm and comforting apple sponge pudding.

Ingredients

770 g	Apples, stewed, homemade or canned
250 g	Butter, softened
¾ cup	Sugar
1 tsp	Vanilla extract
2	Eggs
2 cups	Flour
2 tsp	Baking powder
½ cup	Milk
6 servings	Whipped cream

Directions

1. Preheat oven to 175C. Grease a 26cm x 18cm baking dish. Add stewed apples to the bottom of the dish.
2. In a mixing bowl, cream the butter and sugar and stir in the vanilla extract. Add the eggs in one at a time and beat until combined.
3. Sift the flour and baking powder and mix in ¼ of a cup at a time. Add the milk to the mix until just combined.
4. Heat the apples in the oven for 10 minutes then remove, pour the batter over the fruit and smooth the top. Bake in the oven for 40 minutes or until golden brown and cooked through. serve with whipped cream.

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