**Eve’s Pudding**

For 6 people using a 1 x 1.5L ovenproof dish

**Ingredients**

- 800g-1kg apples, peeled, cored and quartered
- Finely grated zest of 1 small lemon
- 1/3 cup apple juice and juice of ½ lemon
- ¼ cup caster sugar
- Butter, for greasing

**Sponge topping**

- 120g butter, softened
- 2/3 cup caster sugar
- 4 eggs
- 2 cup self-raising flour
- ½ cup milk

**Method**

Preheat oven to 180C. Mix apple juice, lemon, zest and sugar. Slice apple thinly, either by hand or in a food processor using the slicing attachment. As apple is sliced transfer sliced apple to a bowl, gently mix through apple juice mixture and cover with plastic film.

To make the sponge topping, cream softened butter and sugar in a food processor until pale and fluffy. Add 1 of the eggs, then ½ cup of the flour and pulse to mix briefly. Repeat with second egg and remaining flour, pulsing to mix lightly. Add milk. Mix enough to just combine.

Grease base and sides of ovenproof gratin dish with butter. Tip in apple. Drop spoonfuls of sponge topping over apple. Bake for 30-35 minutes or until topping is golden and apple is tender when tested with a fine skewer.