Name: April

Year: 5

How to make a Salted caramel & apple pudding

My inspiration

My inspiration is BBC good food because they make delicious recipes and my family and I always get their magazines.

Serves six 

Ingredients

1. 1 tbsp butter, softened.
2. 3 large eggs, and 2 egg yolks.
3. 50g dark brown soft sugar.
4. 200ml whole milk.
5. 300ml double cream.
6. 375g can caramel, beaten until smooth.
7. 2tsp vanilla extract.
8. 75g plain flour
9. 3 apples (pink ladies are best)
10. Ice cream to serve (optional)

Method

1. Heat the oven to 108C/160C fan/gas 4. Butter a 30x20x4 cm baking dish. Put the eggs, extra yolks, sugar, milk, cream, 200g of the caramel, the vanilla and a large pinch of sea salt in a large bowl, then whisk until combined. Stir in the flour until the batter is smooth.
2. Halve, core and cut the apples into 1cm slices – there’s no need to peel them. Arrange them in the baking dish and pour over the batter. Bake for 30-35 mins until the batter is set in the centre, golden and slightly risen.
3. Drizzle over the remaining caramel, then sprinkle with a little extra sea salt. Leave to rest for 5-10 mins (it will deflate a little). Serve warm with vanilla or peanut butter ice cream, if you like.

**And that’s** how you make a Salted caramel & apple pudding.

