

Pink Lady® Feathers Pudding



A Tilla Dunne, chef from Feathers Lodge, Rosendal has given us this delightful recipe.

180 ml whiskey
240 g caster sugar
¼ teaspoon ground nutmeg
½ teaspoon ground cloves
2 teaspoons ground cinnamon
5 eggs
1 liter whipping cream
2 teaspoons unsalted butter
10 slices white bread, crusts trimmed
75 g raisins
2 Pink Lady® apple, peeled, cored and chopped

Preheat oven to 180°C.
Combine whiskey, sugar, spices, eggs and cream. Set aside.
Grease a large 15cm deep loaf tin with butter.
Arrange 2 ½ slices of bread on bottom of loaf tin.
Cover with a 1/3 of the raisins and apple pieces.
Arrange 2 ½ more slices; cover with raisins and apples. Repeat a third time until all the ingredients are used up.
Don't place any raisins or apple on top layer of bread.
Pour whiskey mixture over bread until absorbed. Bake for about 1 hour, until firm.
Cool over night and serve cold or warm.
Serve with ice-cream.

Serves 8

Preparation Time; 1 hour 20 Minutes set overnight.

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Created by:



**Pink Lady®, so much
more than an apple!™**