



Baked Pink Lady® Apple Pudding with Crunchie Topping

The intense apple flavour comes from the combination of fresh and dried apples teamed with apple juice. Bake this pudding in one large dish. The crunchie topping must not be too heavy. Unless your dish is very large use only half of the prepared crunchie mix and bake the rest in a small pan as per usual.

Serves: 8-10



Ingredients:

- ♥ 6-8 Pink Lady® apples, peeled and cored
- ♥ 2 t (10 ml) grated lemon rind
- ♥ 2-3 T (30-45 ml) brown sugar or honey
- ♥ 125 g butter
- ♥ 2 T (30 ml) apple juice
- ♥ 1 x 530 g Ina Paarman's Honey Crunchie Mix
- ♥ 50g dried Pink Lady® apple rings (optional)
- ♥ 4T (60ml) fresh lemon juice
- ♥ 1 cup (250ml) apple juice

Method:

Preheat the oven to 180°C and adjust oven rack to middle position.

Slice each apple into 12 wedges.

Toss the apple wedges with the dried apple rings, lemon rind, juice and sugar.

Dish into a large flattish ovenproof dish.

Pour the apple juice in on the side.

To mix the topping:

Place the butter and apple juice in the micro-safe mixing bowl and microwave on high for 1 minute until butter is melted.

Add the contents of crunchie mix and the coconut to the melted butter mixture and stir with a spatula until all the dry ingredients are well coated.

Sprinkle all or only half of the crunchie mixture evenly over the apples, depending on the size of the dish.

Bake for 35 minutes until the crumble is nicely browned and the apples soft.

Leave to stand for at least 10 minutes before serving hot or at room temperature.

Delicious with custard, whipped cream or ice cream.



Created by



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