



# SPICED STICKY TOFFEE APPLE PUDDING

## FOR THE APPLE TOFFEE

700ml good quality apple juice  
1 tsp cinnamon  
½ tsp ground ginger  
1 tsp ground all spice  
1 tsp sea salt  
150g unsalted butter  
80g soft brown sugar  
1 apple, finely diced

## FOR THE SPICED PUDDING

80g unsalted butter  
150g soft brown sugar  
60ml Guernsey double cream  
2 eggs  
½ tsp vanilla extract  
½ tsp cinnamon  
150g plain flour  
Pinch of salt

## TO SERVE

Guernsey vanilla ice cream  
Dried apple pieces

## METHOD

1. First to make the apple toffee. Line a baking tray with baking paper. In a pan, gently heat the apple juice for about 30 minutes, stir occasionally until it reduces to a syrup consistency.
2. Now stir in the butter and sugar. When the sugar has dissolved stir in the cream. Bring to the boil for about 5 minutes. Now add in the spices, salt and apple and mix well.
3. Pour onto the lined baking tray and chill in the fridge for about 1½ hours, until you can spoon it into balls.
4. Preheat oven to 180°C/356°F/gas 4.
5. Grease and flour 4 small pudding tins.
6. In a bowl, cream together the butter and sugar until light and fluffy, now combine the eggs. Then add the vanilla extract.
7. Mix in the flour, salt and spices. Combine well. Half fill the pudding moulds with the mixture and then add a large tbsp of the toffee and top off with more pudding mixture.
8. Cook for about 20-25 minutes.
9. Leave for an additional hour and a half.
10. Serve warm with a delicious scoop of Guernsey vanilla ice cream.



50-55m



SERVES 4



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