

Apple Brown Betty

Ingredients –

4 large cooking apples
Granulated sugar to taste
2oz/55g unsalted butter

For the topping

2-3 oz/55-85g unsalted butter
2-3in/5-7cm of stale white or wholemeal bread without crust, coarsely crumbled
2 heaped tsp cinnamon
1 tsp allspice
2 tbsp light muscovado sugar

Method

Peel, core and cut the apples into chunks, throw them in a pan with the sugar, turn them with a wooden spoon
Add tablsbn cold water. Bring to boil, cook over medium heat, stirring occasionally until apples reduce to pulp.
Stir in butter and set aside

Melt butter for Betty in heavy frying pan, add crumbs, stir until crispy and brown
remove from heat and stir in spices and sugar.

To serve

Place a good spoonful of apple puree in each bowl, scatter over a generous tablespoon of brown betty and pass round the cream.

