



GINGER SPONGE PUDDING

by Peter Gorton

Recipe...

INGREDIENTS

100g x butter
125g x soft brown sugar
2 x eggs
125ml/double cream
1 x teaspoon vanilla essence
125g x plain flour
1 x teaspoon bi-carbonate of soda
1 x teaspoon ground cinnamon
2 x teaspoons ground ginger

CAKE PREPARATION – Pre-heat oven to 180°C/fan oven 160°C/ gas 4

Cream the butter and sugar until light, beat in the eggs and fold in the cream and the vanilla essence. Sift the flour, bi-carb and spices and carefully fold into the mixture.

Grease 6 metal pudding moulds and place them on a baking tray, fill the moulds and bake in the oven for about 20 minutes or until they spring back to the touch.



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Recipe continued...

APPLE & CARAMEL SAUCE

280g x sugar

55g x unsalted butter

225ml x double cream

225ml Sandford Orchard

3 x peeled, cored and each apple cut into 8 segments

Pulp of a ½ vanilla bean (optional)

METHOD

Put the sugar into a frying pan over a medium heat and cook the sugar until it is golden brown, add the apples and caramelize with the sugar until apples are golden brown, Add the Sandford Orchard Cider and reduce it by a half then add the, butter, vanilla bean pulp, and cream and cook until you have a nice caramel sauce. Set the sauce aside until ready to pour over the puddings.

Warm the cakes in the oven for a few moments – set at 150°C/fan oven 130°C/gas 2. Place puddings on a plate then put the caramelised apples on top and pour over the caramel sauce. Serve with vanilla ice-cream or clotted cream.