



Baked Apple Pudding with Brandy Cream Sauce

Ingredients:

5 medium to large apples
2 tablespoons sugar
5 whole eggs
Pinch of salt
1/2 teaspoon nutmeg
Butter to grease bowl
Powdered sugar

14 lady fingers cookies
1 pint heavy cream
5 egg yolks
2 teaspoons vanilla
1 cup raisins
Store bought frozen *puff*
pastry dough, 1Pkg

Brandy Cream Sauce Ingredients:

1/2 cup heavy whipping cream,
1/4 cup sugar,
1/2 teaspoon vanilla,
3 tablespoons brandy

1/4 cup brown sugar
2 tablespoons corn syrup
pinch of salt

Jane Austen mystery dinner party
<http://www.printablemysterygames.com>

Instructions: Begin by preheating your oven to 350°F / 176°C, Gas mark 4. Pare and chop the apples into medium to small chunks. Crush 14 Lady Fingers cookies (¼ of a pound) and add to the apples in a large mixing bowl. Sprinkle mixture with 2 tablespoons of sugar and stir in heavy cream.



In a separate bowl, lightly hand whip eggs plus egg yolks with a pinch of salt. Add to apple - cookie mixture. Mix well and then stir in vanilla, nutmeg and raisins.



Roll out **puff pastry** dough on a floured surface, roll to about $\frac{1}{4}$ inch thick and cut in four 2 x 5 inch strips. Grease a 9 inch (aprox) diameter deep glass dish (casserole) with butter or oil spray (a non stick Teflon deep baking dish would even be better as this recipe can really stick to the sides). Line the top of the dish with the puff pastry, fill the dish with the apple mixture. (See video)



Bake at 350°F / 176°C, Gas mark 4, depending on your oven for 1 hour. An inserted knife should come out relatively clean when done. Remove baked pudding and sprinkle with powdered sugar.

Brandy Cream Sauce Instructions:



You may want to double this cream recipe to have plenty on hand. Extra sauce can be kept in a air tight container for a week or so in the refrigerator. Combine all the ingredients in a saucepan. Heat over medium-high heat. Stir continuously until mixture comes to a boil. Be careful that it does not boil over. Reduce mixture to medium-low and cook for an additional 5 minutes. Remove from heat and allow to cool slightly. Serve warm over baked pudding slice. Brandy can be eliminated if serving to children.

- This recipe was found in a book published in 1813 as *Healthful Cookery Book* by Annabell Plumtre. We modified the recipe by adding raisins and vanilla and the addition of the Brandy Cream Sauce (much needed).

