



Dunfillan Pudding

Ingredients - serves 6-8

Filling

1 and half pounds of fruits - apple, pear, brambles, rhubarb, apricot, plum, green gages, gooseberries, strawberries- all work well

A knob of butter

50g sugar

Pinch each of cinnamon, ginger and nutmeg

2 fresh bay leaves

Batter

100g butter

100g caster sugar

100g self raising flour

2 eggs

Method

- Pre-heat the oven to 180c/ gas 4
- Prepare the fruit - peel and core apples, quarter plums etc. Cut into wedges or 1 inch pieces. Wash. Place in a saucepan with the sugar, butter, spices and bay leaves. Simmer gently with the lid on until the fruit is just soft. Remove the bay leaves and leave to cool.

- Make the batter. Cream the butter and sugar until light and fluffy and add the eggs one at a time beating briskly. Fold in the flour
- Butter an oven proof 20cm dish
- With a slotted spoon place the fruit in the dish leaving some of the juices behind or it will be too runny for the wet batter to go on top. Retain the juices to serve with the dish.
- Pour the batter on top of the fruit.
- Bake until the sponge is risen and golden (30-45 minutes) Test with a skewer as you would any cake to check it is ready.
- Serve with vanilla custard, thick cream or ice cream