



<https://www.thespruceeats.com/baked-apple-pudding-cake-3059883>

Ingredients	Method
4 green apples, peeled, cored and thickly sliced $\frac{1}{4}$ cup/45g self-raising flour, sifted 60g butter or margarine, cubed $\frac{1}{2}$ cup/100g caster sugar $1\frac{1}{4}$ cups/300ml water	1. Place apple in a heat-proof dish. Place flour in a bowl. Rub in margarine with a spatula. 2. Stir in sugar and water (mixture should be lumpy). Pour over apples. 3. Bake at 180°C for 1 hour or until syrupy and golden. Serve warm with cream or ice cream.
	Serves 6 Preparation time 15 minutes Cooking time 60 to 70 minutes

Amount/ Number	Kind	INGREDIENTS (Thing)	STEPS (Action Applied)	Place, Time, Manner, etc.
4	green	apples	place	In a heat-proof