



Apple and Cranberry Puddings



Serves
6



Prep
15 minutes
(plus 30
minutes
soaking)



Cooking
25 minutes



Ingredients

1 x 400g can of Princes Apple Fruit Filling
30g dried cranberries
¼ tsp ground mixed spice
¼ tsp ground cinnamon
A little margarine, for greasing
100g self-raising flour
Pinch salt
100g caster sugar
100g soft margarine
2 eggs
1 tsp vanilla extract
Custard, to serve

Method

1. First of all, put the dried cranberries in a heatproof bowl and cover them with boiling water. Leave them to soak for at least 30 minutes.
2. Drain the soaked cranberries thoroughly and mix them with the Princes Apple Fruit Filling. Stir in the ground mixed spice and cinnamon.
3. Preheat the oven to 180°C/fan oven 160°C/Gas Mark 4. Lightly grease 6 individual pudding basins or ramekins with a little margarine. Spoon the fruit filling into the pudding basins or ramekins.
4. Sift the flour and salt into a mixing bowl. Add the sugar, margarine, unbeaten eggs and vanilla extract. Use a hand-held electric mixer or wooden spoon to beat the mixture together until smooth and creamy - this will only take 1-2 minutes.
5. Spoon the mixture into the pudding basins or ramekins and level the tops. Place on a baking sheet. Transfer to the oven and bake for 22-25 minutes.
6. Run a knife around the edges of the pudding basins or ramekins and turn out the puddings. Serve with custard.

Cook's tip: You could use ½ tsp ground mixed spice instead of using a combination of the two spices.

