

Saucy Apple Delight



OVEN 375 degrees F.

Spray or grease a 2 - quart baking dish.

Bake 30 minutes.

<https://patriciaspatchwork.blogspot.com/2018/10/saucy-apple-delight.html>

Ingredients

Batter:

- 1 cup flour
- 2 teaspoon baking powder
- ½ cup brown sugar
- 1 cup raisins or dried cranberries
- ½ teaspoon salt
- 1 teaspoon vanilla
- ½ cup milk
- 2 large apples, peeled and shredded

Sauce:

- ¼ cup brown sugar
- ¼ teaspoon nutmeg
- ½ teaspoon cinnamon
- ¼ cup butter
- 2 cups boiling water
- 2 large apples, peeled and shredded

Preparation

1. Preheat oven to 375 degrees F. Spray or grease a 2 - quart baking dish. (Mine was 8 x 11)

2. Combine batter ingredients and blend well with a wooden spoon. Pour into prepared pan.
3. Prepare the sauce by combining the sugar, nutmeg, cinnamon, butter (cut into thin slices), and boiling water. Stir until butter is melted.
4. Add apples.
5. Pour mixture over batter. (I spooned the apples evenly over batter and then poured the liquid.) Do Not Stir!
6. Sauce will float to the top. As the pudding bakes, the sauce seeps to the bottom.
7. Bake uncovered for 30 minutes.
8. Serve warm plain or with a dab of whipped cream or ice cream.