

Ann Marie Dunne's Apple Recipes

Apple & Bramble Crumble

600g Bramley Apple

100g Wild Blackberries

80-100g Caster sugar

30mls water

Crumble:

170g Plain Flour

120g Butter

50g Fine Oat Flakes

85g Light Brown Sugar

80 g Pecan Nuts : Optional (Broken into small pieces)

Method:

1. Peel & Slice finely apple and place into greased deep pie dish
2. Sprinkle with Caster Sugar add water
3. Sprinkle Brambles on top

For Crumble:

4. Rub together flour, butter & sugar until fine crumble is formed. Add oat flakes & chopped pecan nuts at end and blend through.
5. Sprinkle onto of apple and gently shake to allow crumb settle through apple.

6. Bake @ 180C for 35-40 min

Eves Pudding / Apple Sponge

Ingredients:

3-4(600g) large Bramley Apple peeled & sliced

80-100g Sugar

30mls water

80g Sultanas (Optional)

Sponge:

170g Caster Sugar

170g Butter/ Stork Tub Margarine

3 eggs

250g Cream Flour

1 ½ tsp Baking Powder

2 Dessert sp Milk

1tsp Vanilla Essence

Granulated sugar & Cinnamon to dredge

Method:

1. Place sliced apple and water into saucepan and steam gently just until apple begins to soften(Don't allow to puree). Add sugar and allow to cool.
2. Grease a pie dish and pour in cooled apple.(Sprinkle sultanas on top if using)
3. Place all ingredients for sponge into a mixing bowl and beat until light use a mixer if possible.
4. Spoon mixture over cooled apple.

5. Mix some granulated sugar with a little cinnamon together and sprinkle ontop this will give a crispy top when baked.
6. Bake @ 180C 35-40 mins

Apple Tart

For Pastry:

250g Plain/cream Flour
30g Corn flour
130g Butter/Margarine
60g Caster Sugar
1 egg yolk
20mls water/milk.

Method:

- Sieve Flour and cornflour together
- Rub through cold butter until resembles fine bread crumbs be careful not to over mix.
- Mix Egg, sugar and water together and add to crumbed mix to form a soft paste.
- Wrap in cling film chill for min 30mins .

For Tart:

3-4 (400g approx) Cooking Bramley Apples,
110 g sugar depending on sharpness of apples and time of season.
Optional, Clove/Cinnamon

To Make Tart:

Use 250g for base pin out carefully to 3mm thick place onto greased 10" plate.
Place in apples finely sliced, sugar and 20mls water. Pin out top with remaining 250g paste , Seal edges, put in a few steam escape holes.

Bake @ 185C for 40mins turning 1/2 way. Sprinkle with sugar immediately after taking out of oven.

Irish Apple Cake

Ingredients:

225g Cream Flour
10g Baking Powder
½ Teaspoon Salt
100g Butter
400g Bramley Apple/peeled sliced thinly
120g Caster Sugar
50mls Milk
2 Eggs

Topping:

100g Bramley Apple peeled and thinly sliced
30g Granulated Sugar
½ Teaspoon Cinnamon

Method:

Sieve flour, baking powder and salt together
Rub in butter to fine crumb
Add 400g thinly sliced apple and caster sugar blend through crumb
Blend milk and eggs together and add to crumb and apple mixture and mix to form a soft mixture
Pour into lined 8" Cake tin and flatten with a wet hand
Blend granulated sugar and cinnamon together, arrange apple slices over top in a circle and sprinkle with cinnamon sugar
Bake 180 C for 35-40mins
Cool before serving