

**Tasting, Sampling and Sharing
with friends
apple brown betty**



Ingredients (serves 4-6)

Apple Brown Betty

4 large cooking apples
Sugar to taste
2 – 3 oz unsalted butter
2 – 3 oz homemade breadcrumbs
Cinnamon or allspice to your taste
2oz light Muscovado sugar

Elderflower Ice Cream

4 egg yolks
4 oz sugar
pint double cream
6floc Elderflower cordial
good squeeze of lemon juice

Method:

Elderflower Icecream

Whisk the egg yolks and sugar together until light and fluffy, in a separate bowl, whisk the cream until it is thick. Combine the two and then fold in the Elderflower cordial and the lemon juice.

Pour into a suitable container and freeze for at least 8/9 hours.

Apple Brown Betty

Peel and cut up the apples and put into a saucepan with the sugar and a small amount of water, cook to a pulp. Set aside to cool.

For the topping, Melt the butter in a saucepan and add the breadcrumbs. Stir until they have crisped and turned golden brown, add spices if desired. When crisp remove from heat and mix in the Muscavado sugar.

To Serve

Put a generous helping of the apple in individual dishes and scatter over the breadcrumb mixture. Top with a scoop of Elderflower Icecream.

Jean Dronsfield 24th September 2014