



### Eve's Pudding

#### The filling

2 Large cooking apples  
4 ounces of sugar  
Juice of half a lemon.

Place the ingredients in the baking dish (8 inch round) and simmer for about 15 minutes until the apple has fallen. Put on one side

#### The topping

2 ounces of butter (Softened)  
4 ounces of sugar  
4 ounces of Juvela flour mix  
1/2 a level tea spoon of bicarbonate of soda  
1/2 a level tea spoon of cream of Tartar  
2 large eggs

Cream the butter and sugar together, then add the eggs and the dry ingredients mixing well as they are added.

Transfer this mixture to the tin containing the apples, and spread it evenly over the surface.

Bake in the middle of the oven at Mark 6 for 1/2 an hour, then turn down to Mark 3 for a further half an hour.

Serve with custard sauce (qv) allowing 1/4 pint per person.

Any pudding remaining may be stored in the freezer for future use.



This recipe has been brought to you by The Cream Of Tartar Company Limited

Web site :- [Thecreamoftartarcompany.com](http://Thecreamoftartarcompany.com)

[Thecreamoftartarcompany.co.uk](http://Thecreamoftartarcompany.co.uk)

Email:- [Thecreamoftartarcoltd@hotmail.com](mailto:Thecreamoftartarcoltd@hotmail.com)

Tel:- 07710958581