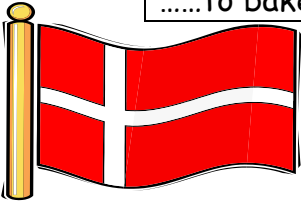


**Learning Intentions:**....to use electrical equipment safely  
.....to bake in the oven.



# Danish Apple Pudding

## *Electric Mixer*

### **Ingredients**

50g SR flour  
50g caster sugar  
50g soft margarine  
1 egg  
2-3 pieces tinned cooking apple

### ***Topping***

10ml spoon demerara sugar  
1.25ml spoon cinnamon

### **Equipment List**

large bowl  
cup  
fork  
electric mixer (between 2)  
foil dish  
sieve  
plastic spatula  
tablespoon  
baking tray (between 2)  
pot stand

### **Method**

1. Set oven at 190°C or Gas No5. Set out equipment.
2. Collect ingredients.
3. Sieve flour and caster sugar into large bowl, beat egg in a cup and add to bowl along with the margarine.
4. Plug in electric mixer and beat ingredients together for 2 mins until soft and creamy.
5. Place sponge mixture into foil container.
6. Collect and roughly chop cooking apple. Press into sponge mixture. Sprinkle demerara sugar and cinnamon on top.
7. Place foil dishes onto a baking tray. Bake for 20-25 mins until golden brown and springy to touch.