

# Apple & rhubarb sponge pudding



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Preparation 25 mins | Cooking 50 mins | Serves 6

2 Golden Delicious apples, peeled, cored and cut into thin wedges  
1 bunch rhubarb\*, trimmed and cut into 2cm-thick slices

¼ cup caster sugar

125g butter, softened + extra for greasing

1 tsp vanilla extract

2 free-range eggs

¾ cup self-raising flour

1 tsp baking powder

Icing sugar, for dusting

Reduced fat vanilla ice-cream or yoghurt, to serve

*\*You'll need 350g trimmed rhubarb - ensure you discard the leaves.*

**STEP 1** Preheat oven to 180°C/160°C fan-forced. Grease a 6-cup shallow (about 5cm deep) ceramic baking dish with butter. Combine apples, rhubarb and ¼ cup sugar in a medium bowl. Spoon into prepared dish.

**STEP 2** Using electric hand-beaters, beat butter, remaining ½ cup sugar and vanilla together in a large bowl until pale and creamy. Add eggs, one at a time, beating well after each addition.

**STEP 3** Sift flour and baking powder over egg mixture. Using a large metal spoon, gently fold mixture until combined. Spoon mixture over apples and rhubarb. Bake for 50-55 minutes (cover loosely with foil when the top is golden) until sponge is cooked through and fruit is tender. Stand for 10 minutes. Dust with icing sugar and serve with ice-cream or yoghurt.