

BAKED APPLE LEMON SPONGE

Ingredients

For the base

4 tbsp single cream 2tbsp caster sugar 1tsp corn flour

4 tbsp real lemon curd 3 cooking apples-peeled, cored, sliced and lightly softened in a pan with a little water.

Combine all the ingredients and spoon into a buttered baking dish.

For the topping

4oz soft butter

4oz caster sugar

2 eggs

6oz self raising flour

1 tsp baking powder

2 tbsp milk grated rind of 1 lemon

Cream the ingredients together and spoon on to the apple mixture, sprinkle with Demerara sugar and bake.

2 oven aga grid shelf on the floor of the roasting oven, cold shelf on the 3rd set of runners approx 30-40 mins

3-4 oven aga grid shelf on the floor of the baking oven.