

Eileen's Apple Pudding with Lemon Sauce

Recipe Bio

Apple Pudding is one of those recipes that lands somewhere between cake and warm fruit dessert, with grated apple, chopped dates and nuts baked into a simple nutmeg-spiced batter. The lemon sauce served alongside gives it a bright finish and turns a plain pan of pudding into something just a bit special.

APPLE PUDDING

Eileen
10-22-97

1 cup flour
1 " sugar
1 " grated apple
1 " chopped dates
1 " " nuts
1 teaspoon soda
1 " nutmeg
3 tablespoons melted butter
pinch of salt

Mix dry ingredients, add apples, dates, nuts and shortening. Bake in greased tin 350 degrees. (30 to 35 minutes). Serve with lemon sauce.

(over)

LEMON SAUCE

$\frac{1}{2}$ cup sugar
1 tablespoon cornstarch
2 " lemon juice
2 " butter
1 cup boiling water
pinch of salt and sprinkle of nutmeg

over for pudding