



## English Coxes Apple Pudding

### **Ingredients**

4 coxes apples  
A little lemon juice  
300ml milk  
40g butter  
25g caster sugar  
2.5ml vanilla extract  
2 eggs separated

### **Instructions**

1. Preheat the oven to 200°C. Butter ovenproof dish 20-23cm in diameter. Peel and core and slice the apples. Put them in the dish and sprinkle with lemon juice.
2. Put the milk, butter and flour in a pan. Stirring continuously with a whisk, cook over a medium heat until the sauce thickens and comes to the boil.
3. Let it bubble gently for 1-2 minutes, stirring well to make sure it does not stick and burn the bottom of the pan.
4. Pour into a bowl, add the sugar and vanilla extract, and the stir in the egg yolks.
5. In a separate bowl, whisk the egg white until stiff peaks form. With a large metal spoon fold the egg whites into the custard. Pour the custard mixture over the apples in the dish.
6. Put into the hot oven and cook for about 40 minutes until puffed up, deep golden brown and firm to the touch.
7. Serve straight out of the oven, before the soufflé-like topping begins to fall.