

## Recipe Feature

### Wintery Stewed Fruit

This simple yet comforting pudding is delicious with cold cream or warm custard. This recipe also works well as a topping for porridge or with Greek-style yogurt for breakfast. Bramley apples will give a soft texture whereas seasonal eating apples will have a bit more bite.

**Serves 4**

#### Ingredients

250g	Apples – peeled, cored and cut into 8 wedges
15g	Granulated Sugar
50g	Dried Mixed Fruit
75ml	Tap Water
1tsp	Ground Cinnamon

#### Method

1. Prepare the apples by peeling them and removing the core. Then cut into 6 or 8 wedges depending on their size.
2. Place the apples in a suitable sized oven-proof dish.
3. Sprinkle the dried fruit, sugar, and cinnamon on top of the apples.
4. Pour the water over the fruits.
5. Cover with foil and place in a warm oven at 180°C for approximately 1 hour.

To make this more festive add dried cranberries and some orange zest to the fruit mix!