



Apple-curry *pouding chômeur*

(Entertaining)



SERVINGS: 8



PREPARATION TIME: 15 MINUTES



COOKING TIME: 42 MINUTES

Ingredients

- 375 mL (1½ cup) unbleached all-purpose flour
- 5 mL (1 teaspoon) baking powder
- 3 mL (½ teaspoon) salt
- 3 mL (½ teaspoon) curry powder
- 250 mL (1 cup) sugar
- 65 mL (¼ cup) softened butter
- 1 egg
- 250 mL (1 cup) milk
- 5 Paula Red apples, peeled and diced into 1 cm x 1 cm cubes

SAUCE

- 250 mL (1 cup) maple syrup
- 3 mL (½ teaspoon) curry powder
- 250 mL (1 cup) brown sugar
- 250 mL (1 cup) water

Directions

- 1 Preheat oven to 375°F.
- 2 In a bowl, mix together the flour, baking powder, salt and curry.
- 3 In another bowl, whisk together sugar, butter and egg until smooth.
- 4 Add the flour mixture to the butter mixture, alternating with the milk.
- 5 Add the apples to a buttered 13 in x 9 in dish.
- 6 Pour the batter over the apples and set aside.
- 7 For the sauce: add all sauce ingredients to a pot and bring to a boil. Cook for 2 minutes.
- 8 Pour the sauce over the batter, but do not mix it.
- 9 Bake for 40 minutes or until a toothpick inserted into the middle of the batter comes out clean.