

Apple and Almond Delight

This is a favourite dessert, which never fails to please.

Ingredients:

1 ½ lb (750g) cooking apples, peeled and sliced + sugar, to taste. The amount of sugar depends on the tartness of the apples used (try 3 - 4oz / 75 -100g).

4oz (100g) margarine or butter at room temperature

2 eggs, beaten

4oz (100g) sugar

4oz (100g) ground almonds

Method:

Stew the apples and sugar until just beginning to get soft, and place in an ovenproof dish.

Cream fat and sugar and beat in the almonds and eggs, and spread on top of apples.

Bake at 180C/350F/gas4 for 30 minutes or until the top has browned.

Delicious served hot or cold (with double cream).

