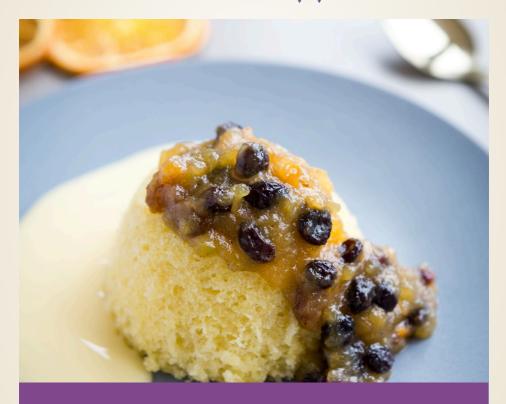


## Microwave Sponse Puddings with a Mincemeat & Apple sauce



Mince pie overload? Did you know 3.5 million mince pies are binned each Christmas!

These delicious puddings use mincemeat in a different way to keep the festive feeling, but ensures nothing goes to waste.



## Microwave Sponse Puddings with a Mincemeat & Apple sauce



This recipe can be made as one large pudding. Place the mixture into a greased I litre / 7 pint pudding basin cover loosely with cling film and cook on Full Power for 41/2-5 minutes

## For the sauce

- 2 cooking apples, peeled and chopped
- Mincemeat
- Grated zest and juice of 1 orange
- 2 tbsp brandy (optional)

## For the sponse

- 110g soft margarine
- 110g caster sugar
- 1tsp vanilla extract
- 2 eggs
- 110 g self-raising flour
- 1tsp baking powder
- 2 tbsp milk



Make the sauce by putting the apples in a large jug and adding the rind and juice of 1 orange. Cover and microwave for 3-4 minutes. Add 3 heaped tbsp mincemeat and microwave for a further 2-3 minutes. Stir in the brandy and serve with cooked sponge puddings.

NB Microwave timings are for an 800w microwave

- Cream margarine and sugar together until light and fluffy. Gradually beat in the eggs and vanilla and then fold in the flour, baking powder and finally the milk.
- 2. Grease 5 or 6 small glass pudding basins or ramekin dishes and half fill each one with the cake mixture.
- 3. Arrange the dishes in a ring pattern in the microwave and cook for  $4 \frac{1}{2} 5$  minutes on Full power. Leave to stand for 30 seconds
- Use a round bladed knife to run around the edge of each dish to help turn the sponges out.
- **5.** Pour the sauce over each sponge pudding.

Serves 5-6

Serve with

CVStard

too if desired