Bramley apple pie sundaes

Buying only what we need and using up all of what we buy is a great way to keep food out of the bin. Similarly if you have been able to grow your own fruit and vegetables, ensure you freeze, swap or donate any surplus. This tasty treat is a great way to use up any leftover apples.

Working with
Nottinghamshire County Council

Bramley apple pie sundaes

- 150g digestive biscuits, crushed
- 60g butter
- 2 Bramley apples, peeled cored and sliced
- 1 tbsp caster sugar
- 2 tbsp water
- 150mls whipped double cream or Greek yoghurt
- 25g grated chocolate

Toffee Sauce

- 50g soft brown sugar
- 100ml double cream
- 15g butter

10 small sundae glasses or similar dishes

Method

1. Melt the butter in the microwave for 1½ minutes in a large bowl, add the crushed biscuits and stir to combine. Alternatively the butter can be melted in a small saucepan.
2. Place the apple, water and sugar into a small saucepan and cook until softened. Mash with a fork to form a puree and leave to cool.
3. To make the toffee sauce, place the ingredients into a small saucepan and heat gently until the sugar has dissolved. Increase the heat and simmer gently for 2-3 minutes, stirring constantly until the sauce has thickened and coats the back of the spoon. Transfer to a bowl and leave to cool.
4. Layer the softened apple, biscuit, cream and caramel using a tablespoon into your glasses or dishes. Repeat the process until the glass is full (aim to end with cream on top).
5. To finish, sprinkle a little of the biscuit mixture on top followed by the grated chocolate.
6. Refrigerate for 1 hour before serving.

Makes 10 desserts