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## Apple pot pie jamie oliver

This sticky, spongy, beautiful pudding is my homage to Bristol. I perfected it there by taking most of the spices that the beautiful Guyanese family I met sitting in their incredibly pepper pot of meat stew, and using them to add mega flavor to this otherwise classic apple sponge. These spices would have been introduced via Bristol's ports during the colonial era, and now they are in so many of the foods we love. Feel free to use pears, ches or peaches in this sponge. It's a flexible recipe. And if you don't have any molasses to come in handy, a tablespoon of black treacle plus a tablespoon of golden syrup will do the same work. Grease the bottom and sides of a 24cm circular cake lik and line with greaseproke paper. Preheat your oven to 180°C/350°F/gas 4. Put the cubs butter for your saucer in a saucepan large enough to keep all your apple quarters in one layer. Add the castor sugar, molasses and ground spices, then bring everything gently to a boil. Turn off the heat and simmer, stirring occasionally, until the sauce begins to thicken. Be careful because caramel is very hot and can burn badly. At this point, add the quarter apples and cook for a few minutes while making the sponge, but keep a close eye on them and stir occasionally so they don't catch. Cream the butter and sugar together for the sponge, then add the eggs, one at a time, mix it in as you go. Fold in half the flour, the bicarbonate of soda and the cider. The mixture may seem like it splits, but don't worry. Mix well, then fold in the remaining flour and the peel from the oranges, and stir again. Put the prepared cake lik on a baking sheet lined with greaseproke paper (just in case any hot caramel pours out during cooking). Sp skeptical the sticky apples in the bottom of the tin in a fairly even layer, along with any of the caramel that comes with them. Set aside the pan with the remaining caramel for later, then pour the sponge batter over the apples and give it a jiggle to spread out the mixture a little. Put the cake tin and baking tray in the hot oven on the middle shelf to cook for about 35 to 40 minutes. After 35 minutes, put a skew in the middle of the cake – if it comes out, the cake's ready out, if not, bake only for another 5 minutes. Once cooked, let the cake cool for 10 minutes (no more or you won't be able to turn it out). Heat the reserved caramel on a low heat and gently stir in the cream. Go back to your cake and snatch away any escaped caramel so it can't burn you, then pop a serving plate on top of the cake and quickly and turn it around confidently. Lighten the tin of the reverse cake, then cut into wedges and serve with the remaining sticky, creamy caramel sauce threshed on top. Jamie Oliver ist bei Facebook. Um dich mit Jamie Oliver zu connection, tritt Facebook noch heute bei. Jamie Oliver ist bei Facebook. Um dich mit Jamie Oliver zu Facebook joins today. At. At.