



Walnut Pudding

Ingredients

- 4 tablespoons (½ stick) butter, softened
- 1 cup sugar
- 1 egg, beaten
- 4 tart apples, such as York, Jonathan, or Granny Smith, peeled, cored, and coarsely chopped
- ½ cup walnut pieces
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- Heavy (whipping) cream, for accompaniment

Directions

- Preheat the oven to 350°F.
- Butter an 8-inch square baking dish.
- Cream together the butter and sugar in a large bowl. Add the egg and mix. Stir in the apples, walnuts, and vanilla.
- Sift together the flour, baking soda, and cinnamon. Add to the apple mixture and stir to combine. Pour into the dish.
- Bake for 35 minutes, or until set. Remove from the oven and let stand for at least 20 minutes before serving. Serve warm with a little cream.