

# Stewed Apples and Custard



## Ingredients:

### Stewed Apple:

- 12 apples, peeled & cored
- 2 tablespoons ground cinnamon
- 2 tablespoons sugar
- 6 cups of boiling water

### Custard:

- 1.2 Litres of milk
- 2 tablespoons of sugar
- 2 heaped tablespoons of custard powder
- Small amount of cold milk

### Stewed Apple:

1. Peel, core and thinly slice apple.
2. Add to pot with boiling water, cinnamon and sugar.
3. Boil until apples soften.
4. Remove from heat and strain excess water.
5. Serve.

### Custard:

1. Warm 1.2Lt of milk on in a medium pot.
2. Mix sugar and custard powder into a paste using a small amount of cold milk.
3. Pour sugar mix into warm milk, stirring with a whisk to remove any lumps.
4. Continue stirring with a wooden spoon and gently heat, until custard thickens.
5. Take off heat immediately.
6. Serve over stewed apples.