

HUNGARIAN APPLE PUDDING

4 large cooking apples; 3 tablespoons (45 ml) orange juice;
2½ oz (70 g) fine breadcrumbs; 1 tablespoon (15 ml) butter;
3 oz (85 g) caster sugar; pinch of salt; 2 eggs;
3 tablespoons (45 ml) caster sugar, for meringue.

Peel and grate the apples, and stir in the fruit juice and breadcrumbs. Cream the butter with the sugar and a pinch of salt, add the egg yolks and beat thoroughly. Blend thoroughly with the first mixture. Beat the egg whites up stiffly and fold in the remaining 3 tablespoons (45 ml) of sugar. Fold this meringue into the apple mixture and turn into a buttered fireproof dish. Stand in a baking tin of hot water and cook in a moderate oven, Mark 4, 350°F, 180°C, for about an hour. Serve with a custard sauce or with cream.