

# Baked Apple Pudding

A “Baked Apple Pudding” looks like a tart but has a springy texture like traditional boiled pudding.

## Ingredients

- 3 eggs
- 1 cup sugar
- 4 tablespoons butter, melted and cooled
- Zest of 1 lemon
- 1 sheet frozen puff pastry, thawed
- 3 apples (Pippin, Royal Gala or Fuji)
- ¼ teaspoon cinnamon (optional)

## Directions

- Preheat oven to 350° degrees.
- In a large bowl, whisk eggs until light and foamy. Stir in sugar and melted butter. Add lemon zest, then stir well.
- Roll pastry sheet about 1” larger than an 8” or 9” tart pan. Fit pastry into pan, trim off edges.
- Peel and core apples. Slice apples thinly, then dice finely. Add to egg mixture, stirring well.
- Pour filling into pastry-lined pan. Sprinkle with cinnamon, if desired. Place tart pan on a rimmed baking sheet.
- Bake at 350° degrees for 35 to 40 minutes. Chill several hours or overnight before serving to make sure the custard-like filling is set.



**Photo by Paul Savidge,  
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