



Any stewed fruit can be used in this recipe, such as, apples, apricots or boysenberries.

Ingredients

2 cups stewed fruit

125g butter

½ teaspoon vanilla essence

½ cup sugar

2 eggs

1 cup flour

2 teaspoons baking powder

2 Tablespoons milk

Method

Place softened butter, vanilla and sugar into a bowl. Beat until pale and creamy.

Beat in eggs one at a time, beating well after each addition.

Sift into a bowl the flour and baking powder and fold into creamed mix.

Add milk and mix to combine.

Pour hot fruit into an ovenproof dish and pour sponge mixture over the fruit (work quickly).

Bake at 190°C (375°F) for 30-40 minutes or until sponge bounces back when touched.

Serve hot dusted with icing sugar.