



**Nova Scotia
Apples**
Pick An Original



Sticky Apple Pudding

2005 Winner - Evangeline Inn and Motel, Ellen Kennie

- 2 cups apple cider or water
- 1/2 cup chopped dates
- 4 tsp. baking soda
- 1/3 cup butter
- 1 1/4 cup sugar
- 3 eggs
- 2 cups flour
- 1 tbsp. baking powder
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 tsp. cloves
- 2 cups Nova Scotia Cortland apples, peeled and chopped

In a saucepan, bring liquid and dates to a boil. Boil until soft, about 5 minutes. Remove from heat, stir in baking soda. Cool about 20 minutes. Beat butter and sugar until light, add eggs, one at a time. Stir in flour and spices alternately with date mixture. Add chopped apples. Pour into a greased 9" square pan or mini bundt pans. Bake in 350°F oven for 40 – 50 minutes. Serve warm with toffee sauce.

Toffee Sauce

- 3/4 cup butter
- 1 1/4 cup brown sugar
- 3/4 cup whipping cream
- 1/2 tsp. vanilla

Melt butter in saucepan, stir in brown sugar until dissolved. Add whipping cream, simmer until slightly thickened. Stir in vanilla.

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