



# APPLE AND FIG CHOCOLATE SPONGE PUDDING

**Season:** Autumn  
**From the garden:** Apples, figs, eggs  
**Type:** Dessert  
**Difficulty:** Easy  
**Country of origin:** Britain  
**Serves:** 6 serves or 30 tastes  
**Source:** [homegrown-kitchen.co.nz](http://homegrown-kitchen.co.nz)

## Equipment

- \*chopping board and knife
- \*vegetable peeler
- \*mixing bowl and spoon
- \*measuring cup and spoons
- \*whisk
- \*baking dish
- \*spatula

## Ingredients

- \*5 apples
- \*6 large figs
- \*2 tbsp sugar
- \*30 g butter or margarine
- \*3 eggs
- \* $\frac{1}{4}$  cup sugar
- \* $\frac{1}{3}$  cup plain flour
- \* $\frac{1}{4}$  cocoa powder
- \*1 tsp cinnamon
- \*1 tsp baking powder

## Method

1. preheat oven to 180 degrees
2. wash, peel and core the apples
3. cut the apples in 3cm chunks and quarter the figs
4. put the apples and figs in the baking dish, sprinkle with the 2 tbsp sugar and dot with the butter
5. place in the oven and bake for 10 minutes, then stir and cook for another 5 minutes

**6.to make the sponge, break the eggs into a bowl and add the sugar**

**7.whisk till creamy and then gently fold in the flour, cocoa powder, cinnamon and baking powder**

**8.pour the sponge mixture over the hot fruit and bake for another 20 minutes until the sponge bounces back when touched**

**Skills: *measuring, chopping, whisking***