

## **Bramley Apple Brioche Bake**

Serves 8

Preparation time: 30 minutes

Cooking time: 45 minutes

350g Bramley apples, peeled, cored and sliced thinly

60g caster sugar

150g brioche, sliced (approx 6 slices) and halved into triangles

2 eggs, beaten

300ml double cream

300ml milk

150g raspberries

25g butter

2 tbsp demerara sugar



1. Arrange the apple slices in the base of an ovenproof dish. Sprinkle over the caster sugar. Top with the brioche slices.
2. Beat together the eggs, cream and milk and pour over the brioche. Set aside to soak for at least 20 minutes. Or cover and refrigerate for as long as 12 hours.
3. Turn the oven to fan 150C/conventional 170C/ gas 3. Dot with the butter, scatter over the raspberries and sprinkle with the demerara sugar then bake for 30-45 minutes until set and golden.