



Bramley Tiramisu

 **Preparation time:** 15 minutes

 **Cooking time:** 4-5 minutes

 **Serves:** 10-12

Ingredients

1kg / 2lb Bramley apples, peeled, cored and sliced
200g / 8oz caster sugar
150g / 6oz unsalted butter
550g / 1¼lb cream cheese
1l / 1¾pt custard
40-60 sponge fingers or 400g / 14oz dried sponge pieces
300ml / 10floz apple juice
120ml / 4floz brandy or cider
150g / 5oz plain chocolate, grated
50g / 2oz cocoa powder

1. To make the Bramley puree, place the Bramley apples, butter and sugar in a pan, cover with a lid and slowly heat for 10-15 minutes or until soft. Remove from the heat and cool.
2. In a mixing bowl beat together the cream cheese and custard until smooth.
3. Mix together the grated chocolate and cocoa powder.
4. Arrange half the sponge fingers or pieces in the bottom of a suitable serving dish (or individual glasses).
5. Mix the apple juice with the brandy and drizzle half the liquid over the sponges.
6. Spoon over half the cold Bramley puree, level off then sprinkle on a third of the chocolate mix.
7. Pour half of the cheese and custard over the chocolate layer. Arrange the second layer of sponges on top. Repeat the layering process, finishing with a sprinkle of the remaining chocolate.
8. Chill for at least 1 hour in the fridge. Portion and serve.

