New Chocolate Apple Betty

Serve with softly whipped cream.

Serves 6-8

1kg Bramley apples, peeled and cored

30g butter **For the crumb layer:**

125g soft white crustless breadcrumbs

100g light soft brown sugar

100g dark chocolate, 50-60% cocoa solids, roughly chopped

75g butter, melted

3 heaped tablespoons golden syrup

Cut the apples into large chunks, put them in a saucepan and toss with the butter and a couple of tablespoons of water over a moderate heat. Cover and cook gently. When the apples start to soften but are still keeping their shape, put them into a 1.5 litre baking dish. Mix the crumbs, sugar and chocolate and cover the apples loosely with the mixture. Melt the butter with the golden syrup in a small saucepan, then pour it over the crumbs, making certain to soak them all. Bake in an oven preheated to 190°C/Gas 5 for thirty-five minutes, until the apple is soft and the crumbs are golden and crisp.

Serve hot or warm with chilled softly whipped cream.