Apple and Walnut Pudding

Judy Curtis of Towson, Maryland, serves this pudding as dessert for her Christmas dinner, and finds that her family always comes back for more. When preparing the mixture, don't be surprised to find a thick, un-pudding-like batter; it bakes up into a finely textured custard.

Serves 6

4 tablespoons (½ stick) butter, softened

1 cup sugar

1 egg, beaten

4 tart apples, such as York, Jonathan, or Granny Smith, peeled, cored, and coarsely chopped

½ cup walnut pieces

1 teaspoon vanilla extract

1 cup all-purpose flour

1 teaspoon baking soda

1 teaspoon ground cinnamon

Heavy (whipping) cream, for accompaniment

Preheat the oven to 350°F. Butter an 8-inch square baking dish.

Cream together the butter and sugar in a large bowl. Add the egg and mix. Stir in the apples, walnuts, and vanilla. Sift together the flour, baking soda, and cinnamon. Add to the apple mixture and stir to combine. Pour into the dish.

Bake for 35 minutes, or until set. Remove from the oven and let stand for at least 20 minutes before serving. Serve warm with a little cream.