caramel apple pudding

Ingredients
5 large Granny Smith apples peeled and cored, sliced 1cm thick
1 2/3 cup plain flour
2 teaspoons baking powder
250g caster sugar
200ml milk
150g unsalted butter melted
2 eggs beaten
1 cup brown sugar
½ cup golden syrup/honey
Icing sugar and thick cream to serve

Method
1. Preheat the oven to 200 degrees Celsius
2. Lightly butter a 2.5 litre baking dish, layer chopped apples on base.
3. Sift flour and baking powder into the bowl of an electric mixer, add caster sugar, milk, melted butter and beaten egg, then beat until pale. Spread the mixture over the apples.
4. Place the brown sugar, golden syrup and 300ml of water into a saucepan. Stir over medium heat until the sugar dissolves, then bring to the boil without stirring.
5. Pour over the pudding batter, then bake for 30 minutes or until the top is golden.
6. Dust with icing sugar and serve with cream.