

Malva Pudding

Makes: around 30

Preparation time: 25 minutes

Recipe source: www.food.com

Cooking time: 30-45 minutes

Ingredients:

pudding:

3/4 cup white sugar
2 eggs
1 tablespoon apricot jam
150g plain flour
1 teaspoon bi-carb soda
1/2 teaspoon salt
1 tablespoon butter (a generous tablespoon)
1 teaspoon vinegar
1/3 cup milk

Sauce:

3/4 cup cream
100g butter
120g sugar
1/3 cup hot water
2 teaspoons vanilla

What to do:

1. Preheat oven to 180 °C.

Pudding:

2. Grease an oven dish.
3. Beat or whip the sugar and eggs. Beat until thick and lemon coloured
4. Add the apricot jam and mix through.
5. Melt the butter and add the butter and vinegar to the wet mixture.
6. Sift the flour and mix together with the bi-carb soda and salt.
7. Add this mixture and the milk to the egg mixture in the processor or mixing bowl. Beat well.
8. Pour into an oven-proof dish and bake until pudding is brown and well-risen between 30 - 45 minutes.

Sauce:

9. In a pot, melt together the ingredients for the sauce, and stir well.
10. Pour it over the pudding as soon as it comes out of the oven.
11. Leave to stand awhile before serving. Serve warm.