

# MALVAPUDDING

## INGREDIENTS

- 1 1/2 Cup Cake flour
- 1 tsp bicarbonate of soda
- Pinch of salt
- 1 tsp Vinegar
- 2 Eggs
- 125ml Milk
- 3 tblspn butter
- 1 tblsp Apricot jam
- 1 cup castor sugar

## SAUCE

- 250ml cream
- 125ml butter
- 65ml orange juice
- 125ml castor sugar

Cream butter and castor sugar together, beat in the egg until light and fluffy.....beat in the apricot jam

Sift dry Ingredients into a seperate bowl (flour, bicarbonate of soda, salt)

Melt butter in a saucepan...add vinegar and milk

Add eggs, butter and castor sugar, jam mixture and stir continuously.

Pour into your pan and bake for 40min at 180°C

Sauce

Bring the butter, castor sugar, orange juice, to the boil and simmer then add cream and stir

Pour over the hot baked pudding