

# JAN ELLIS PUDDING

(serves 2-3)

## Ingredients

3/4 cup of self-raising flour 1 egg 1 Tbsp apricot jam 1/4 cup milk 1/4 cup sugar 1/2 tsp baking soda 1 Tbsp softened butter a pinch of salt a pinch of ground nutmeg 1 tsp grated orange zest

## FOR THE SYRUP

1/2 cup boiling water 1/2 cup cream 1/2 tsp vanilla essence 1/2 cup butter 1/2 cup sugar 1 Tbsp grated orange zest

## Method

Dissolve the baking soda in the milk. Mix all the other ingredients together well, then add the milk and mix well until smooth. Pour into a baking dish and bake for 30-40 minutes at 180C or until a skewer comes out clean.

Please all the ingredients for the syrup in a small saucepan and bring to the boil over medium heat. Serve each portion of pudding with a generous helping of syrup and some custard.

From:  
<http://www.vanderlindes.net/> - **van der Linde family**



Permanent link:  
[http://www.vanderlindes.net/recipes/deserts/jan\\_ellis?rev=1636403050](http://www.vanderlindes.net/recipes/deserts/jan_ellis?rev=1636403050)

Last update: **08/11/2021 20:24**