

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.

Plase 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/recipies/deserts/jan_ellis?rev=1636403265

Last update: **08/11/2021 20:27**

