

June '21 Golden Syrup Steamed Pudding

Ingredients

½ cup golden syrup

125g butter

½ cup castor sugar

2 eggs

1 ½ cups of self raising flour

⅔ cup milk

Extra golden syrup to serve with ice cream or custard.

Method

Grease 1 litre pudding basin.

Pour golden syrup into the pudding basin base.

In a separate bowl, beat butter and sugar until it becomes a creamy batter.

Add in eggs, one at a time.

Sift in flour.

Add milk and mix well.

Pour batter into pudding basin.

Cut a piece of baking paper to fit over pudding basin, leaving about a 6 cm edge all the way around. Place over pudding basin then secure lid.

In a large saucepan, quarter to half fill with boiling water.

Place pudding basin in the water making sure it does not cover the top of the pudding basin.

Simmer on stove for 2 hours.

Watch the water level that it does not get too low. If it does, just add some more boiling water so the 'steaming' process keeps constant during the cooking period.

Note from Tania

Now that winter is here, I thought this recipe would be one to warm the cockles of your heart!

My dear Nana, on my Mums side, use to whip up this delicious pudding. Served with custard or icecream or maybe both, if you are feeling like 'living on the edge' lol... Whilst it's quick to prepare, it does take a little time to cook (steam) but I reckon it's well worth it.

Enjoy,

TK xx