Less than 45 minutes Serves 6 Share with friends Share on facebook Share on twitter Share on pinterest

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Ingredients:

- 2 eggs
- ¹/₂ cup (100g) sugar
- 1 tsp (5ml) bicarbonate of soda
- 1/2 cup (125ml) milk
- 1 Tbsp (15ml) apple cider vinegar
- $1\frac{1}{2}$ cups (225g) sifted self-raising flour
- Pinch salt

Sauce:

- 1 cup (200g) sugar
- ¹/₂ cup (125ml) Amarula liqueur
- ¹/₂ cup (125ml) evaporated milk
- ¹/₂ tsp (3ml) vanilla essence

Custard or ice cream, for serving

Check out our other easy <u>Malva pudding recipe</u> Method:

- 1. Preheat oven to 180°C.
- 2. Use an electric beater to cream eggs and sugar until pale and fluffy.
- 3. Dissolve bicarbonate of soda in milk.
- 4. Add vinegar to milk and stir into egg mixture.
- 5. Combine flour and a pinch of salt and fold through egg mixture.
- 6. Pour into a 1.5L dish coated with non-stick spray.
- 7. Bake for 25-30 minutes or until brown and cooked through.
- 8. Combine sauce ingredients in a saucepan and heat until sugar dissolves.
- 9. Pour hot sauce over baked pudding a minute or two after removing from the oven (take care as it may splatter).

10. Serve pudding with custard or ice cream, if you like.