

Less than 45 minutes

Serves 6

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Ingredients:

- 2 eggs
- ½ cup (100g) sugar
- 1 tsp (5ml) bicarbonate of soda
- ½ cup (125ml) milk
- 1 Tbsp (15ml) apple cider vinegar
- 1½ cups (225g) sifted self-raising flour
- Pinch salt

Sauce:

- 1 cup (200g) sugar
- ½ cup (125ml) Amarula liqueur
- ½ cup (125ml) evaporated milk
- ½ tsp (3ml) vanilla essence

Custard or ice cream, for serving

Check out our other easy [Malva pudding recipe](#)

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.