

Less than 45 minutes

Serves 8

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Ingredients:

- 2 eggs
- ½ cup (125g) castor sugar
- 2 large (300g) bananas, mashed
- ⅔ cup (100g) butter, melted
- 1 cup (250ml) milk
- 2 tsp (10ml) caramel essence
- 2 cups (300g) self-raising flour, sifted
- ½ tsp (3ml) salt

Topping:

- 2 bananas, halved
- ½ cup (125g) treacle sugar
- ½ cup (125g) brown sugar
- 1½ cups (375ml) boiling water

Caramel and ice cream, for serving

Method:

1. Preheat oven to 180°C and grease a deep 22cm square oven dish.
2. Whisk egg and sugar together until fluffy.
3. Stir in mashed banana, butter, milk and caramel essence.
4. Combine flour and salt and fold into egg mixture. Spoon into prepared dish.
5. Place banana halves on top of batter and sprinkle sugar evenly over batter and banana.
6. Pour boiling water over the back of a spoon to cover pudding so that it 'floats' gently on top of the batter and settles there. (You don't want the force of pouring to make a hole in the batter).

7. Bake for 30-35 minutes until the top is golden, the sugar has formed a crust, and the centre is just cooked (it should be gooey at the bottom).
8. Serve with caramel and ice cream.