

More than 1 hour

Serves 6-8

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Ingredients

- 2 cups (300g) cake flour
- ½ tsp (3ml) fine salt
- 2 tsp (10ml) baking powder
- ½ cup (125g) butter
- ⅓ cup (80ml) raspberry jam
- 2 eggs, beaten
- Handful raw almond flakes

Sauce:

- ¼ cup (60ml) milk
- ¼ cup (60g) butter
- 1 cup (250ml) sugar
- 1 cup (250ml) water

For serving:

- 4 cups (1L) fresh custard
- Fresh berries of your choice

Method

1. Combine cake flour, salt and baking powder in a bowl.
2. Rub butter into flour mixture using your fingertips (or blitz in a food processor) until it resembles rough crumbs.
3. Knead mixture until a smooth dough forms.
4. Leave to rest for 15 minutes.
5. Preheat oven to 200°C, placing a tray or dish of hot water on the bottom rack. (This will

create steam when baking.)

6. Line a tray with baking paper.
7. Roll dough out on a greased baking paper, creating a 50x30cm rectangle that is about 2mm thick.
8. Brush rectangle with jam, leaving a 2cm border clean all around the edges, then roll up into a log.
9. Pinch sides and seam together.
10. Place log seam-side down on the lined baking tray, brush with egg and sprinkle with almond flakes.
11. Bake for 35 minutes.
12. Mix sauce ingredients in a pot over medium heat until sugar is dissolved.
13. Remove pudding from the oven and pour sauce over evenly.
14. Bring up sides of baking paper and crumple together on top, creating a loose parcel.
15. Bake for 15-20 minutes.
16. Remove from oven, cool slightly and slice.
17. Serve with custard and berries.

COOK'S NOTE

The baking paper parcel ensures the pudding sits in the sauce while cooking to absorb it. You could also cut the log in half and place in two lined loaf tins instead, which will have the same effect.

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