

More than 1 hour

Serves 6

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Ingredients:

- 1½ cups (375ml) milk
- ⅓ cup (80ml) butter (at room temperature)
- 1 Tbsp (15ml) white wine vinegar
- ¾ cup (180g) sugar
- 1 tsp (5ml) vanilla essence
- 2 extra-large eggs
- 1½ cups (225g) flour
- 2 tsp (10ml) baking powder
- 1 tsp (5ml) bicarbonate of soda
- ½ tsp (3ml) salt

Sauce:

- 1 cup (250ml) cream
- 3 Tbsp (45ml) smooth apricot jam
- ⅓ cup (80ml) sugar
- ¼ cup (60ml) butter

Method:

1. Preheat oven to 180°C.
2. Grease a 20-25cm ovenproof dish.
3. Heat milk and 2 Tbsp (30ml) butter in a small pan until butter melts. Stir in vinegar.
4. Cream remaining butter, sugar and vanilla together.
5. Add eggs, one at a time, beating well after each addition.
6. Sift dry ingredients in a bowl.
7. Add milk and butter mixtures, alternating in small batches, and combine.
8. Pour into dish and bake for 45-60 minutes until cooked.
9. Heat sauce ingredients in a pan until jam and sugar have dissolved and butter has

melted.

10. Pour over warm malva.

11. Set aside for 15 minutes until sauce is absorbed.

12. Serve warm.

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