

Less than 45 minutes

Serves 6

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Ingredients:

- ⅓ cup (80ml) butter
- 1 cup (200g) castor sugar
- 4 egg yolks, separated
- 1½ cups (375ml) milk
- 2 cups (300g) cake flour
- 4 tsp (20ml) baking powder
- Pinch salt
- 1 cup (250ml) cold milk or evaporated milk
- ½ cup (125ml) smooth apricot jam
- 3 egg whites
- ¾ cup (150g) castor sugar
- Drop vanilla essence

Method:

1. Preheat oven to 180°C.
2. Cream butter and sugar together with an electric whisk for 4-5 minutes, scraping the sides of the bowl as you go.
3. Add yolks, one at a time, whisking until incorporated, then add in milk and combine.
4. Sift cake flour and baking powder together and add a pinch of salt.
5. Fold through the egg mixture.
6. Pour into a 2L dish sprayed with nonstick spray.
7. Bake for 25-30 minutes, or until a skewer inserted into the centre of the pudding
8. comes out clean.
9. Pour cold or evaporated milk over pudding within a minute or two of removing it from the oven.
10. Brush with apricot jam once all the milk is absorbed.

11. Whisk egg whites to medium peaks.
12. Add castor sugar a teaspoon at a time and whisk until all sugar has dissolved and a meringue forms. This should take about 10 minutes in total.
13. Increase heat to 210°C.
14. Spread meringue over jam layer and bake for another 8-10 minutes, or until golden.
15. Scoop and serve.