

Less than 30 minutes

Serves 4-6

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Ingredients:

Dumplings:

- ½ cup (125ml) orange marmalade or apricot jam
- ½ cup (125g) butter
- ½ cup (125ml) milk
- 2 tsp (10ml) bicarbonate of soda
- 1½ cups (225g) flour, sifted
- 1 tsp (5ml) ground ginger
- 1 tsp (5ml) ground cinnamon
- ½ tsp (3ml) salt

Syrup:

- 2 cups (500ml) orange juice
- 1 cup (250ml) water
- 1 cup (200g) sugar
- 1 tsp (5ml) ground ginger
- 1 tsp (5ml) ground cinnamon

Fresh mint, orange slices and custard, for serving

Method:

1. Heat marmalade or jam and butter together in a pot until bubbling.
2. Mix milk and bicarbonate of soda together and stir into marmalade mixture.
3. Remove from heat.
4. Combine dry ingredients and gradually whisk into milk mixture.
5. Place syrup ingredients in a pot and boil, stirring to combine.
6. While syrup is bubbling, add spoonfuls of batter to syrup and cook dumplings over low heat for 10-15 minutes or until cooked through.
7. Top with orange slices and mint and serve with custard on the side.