



## Malva Pudding

**Servings:** 6

**Prep Time:** 10min

**Cook Time:** 45min

### Ingredients

- 20 ml butter
  - 250 ml castor sugar
  - 2 eggs
  - 12.5 ml apricot jam
  - 5 ml bicarbonate of soda
  - 125 ml milk
  - 5 ml vinegar
  - 250ml cake flour
  - Pinch of salt
- Sauce:**
- 250 ml cream
  - 180 ml sugar
  - 125 g butter
  - 125 ml boiling water
  - 5 ml vanilla essence

### Directions

1. Cream butter and sugar
2. Add eggs, one at a time, beating well after each addition
3. Add the apricot jam
4. Stir the bicarbonate of soda into the milk and add the vinegar
5. Now add the sifted flour and salt to the butter and sugar mixture, alternating with the milk
6. Pour the batter into a well-buttered oven dish and bake at 180 degree C for 45min
7. Combine the sauce ingredients and bring to the boil
8. As soon as the pudding comes out of the oven, pour the sauce over
9. This pudding is served warm with cream