



Vinegar Pudding

Servings: 4-6

Prep Time: 10min

Cook Time: 30-40min

Ingredients

Syrup:

- 500ml water
- 500ml sugar
- 125ml vinegar

Batter:

- 45g butter
- 125ml sugar

- 2 eggs
- 375ml cake flour
- 3ml salt
- 10ml ground ginger
- Pinch of nutmeg
- 5ml bicarbonate of soda
- 25ml smooth apricot jam

Directions

Syrup:

1. Boil syrup ingredients together for 5min and allow to cool

Batter:

2. Cream butter and sugar
3. Add eggs, one at a time, beating well after each addition
4. Sift dry ingredients and add to the butter mixture, together with the apricot jam
5. Mix well
6. Pour the syrup into a rectangular oven dish and pour the batter over the syrup
7. Bake for 30-40min at 180 degree C
8. Serve warm with cream