

South African Malva Pudding

Ingredients:

The pudding

- 3/4 cup sugar
- 2 large eggs
- 1 tablespoon apricot jam
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 tablespoon butter (a generous tablespoon)
- 1 teaspoon vinegar
- 1/3 cup milk

For the sauce

- 3/4 cup fresh cream
- 7 Tbsp. butter
- 1/2 cup sugar
- 1/3 cup hot water
- 2 teaspoons vanilla



Instructions:

Preheat oven to 350.

Grease an oven dish. I used a 7 x 7 x 1 1/2 inch Pyrex dish.

Beat or whip the sugar and eggs. It's quickest in a food processor, or use electric beaters. Beat until thick and lemon colored, then add the jelly (jam) and mix through. Melt the butter (don't boil) and add the butter and vinegar to the wet mixture.

Sieve, or simply mix together: the flour, soda and salt. Add this mixture with the milk to the egg mixture in the processor or mixing bowl. Beat well.

Pour into an oven-proof dish and bake until pudding is brown and well-risen -- depending on your oven and oven dish this will be between 30 - 45 minutes. (Mine was done in 30 minutes this time).

In a pot, melt together the ingredients for the sauce, and stir well. Pour it over the pudding as soon as it comes out of the oven.

Leave to stand awhile before serving. Serve warm. Because it's rich it does not really need enhancement, but if you want, serve with vanilla ice cream.