

# MALVA PUDDING EDIBOWLS WITH CUSTARD ICE CREAM

Serves 6

## INGREDIENTS

### For the malva pudding:

2 cups cake flour  
2 tsp baking powder  
1 tsp bicarbonate of soda  
Pinch of salt  
1/3 cup butter, softened  
1 cup dark brown sugar  
2 eggs  
2 tbsp apricot jam  
1 tbsp apple cider vinegar  
1 cup milk

### For the sauce:

½ cup milk  
¼ cup water  
½ cup dark brown sugar  
¼ cup butter

### Serving suggestion:

6 scoops Ola Rich 'n Creamy Custard Flavoured Frozen Dessert

## METHOD

### For the malva pudding:

1. Preheat the oven to 180°C and grease an extra-large 6-cup muffin tray.
2. Sift the flour, baking powder, bicarbonate of soda and salt together and set aside.
3. In a separate bowl, cream together the softened butter and sugar with a spatula or electric mixer.
4. Once pale, light and airy, add the eggs one at a time, beating well after each addition.
5. Add the apricot jam and vinegar and mix well.
6. Add the sifted dry ingredients and the milk to the creamed mixture and fold together until just combined.
7. Pour the batter into the prepared muffin tin to fill three-quarters and bake for 14 - 18 minutes, or until an inserted skewer comes out clean.
8. As soon as the muffin tray is removed from the oven, use a glass and press over into the malva cake so that a cup shape is formed.

