

Melt-In-Your-Mouth Marvellous Malva Pudding

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
3 tbsp apricot jam
1 tbsp apple cider vinegar
1 can Nestle Ideal Milk

Sauce:

1 can Nestle Ideal Milk
½ cup water
1 cup dark brown sugar
½ cup butter
1 tbsp apricot jam

Serving suggestions:

2 cups Custard

Recipe:

1. Preheat the oven to 180°C and grease a medium sized square oven-proof dish.

For the Malva Pudding:

1. Sift the flour, baking powder, bicarb and salt together and set aside.
2. In a separate bowl, cream together the softened butter and sugar.
3. Once pale, light and airy, add the eggs one at a time.
4. Beat well after each addition.
5. Add the apricot jam and vinegar and mix well.
6. Add the sifted dry ingredients and the Nestle Ideal milk to the creamed mixture and fold together until just combined.

7. Pour the batter into the prepared dish and bake for 30 minutes until a skewer is inserted and comes out clean.

Sauce:

1. 10 minutes before the Malva is done, add all the sauce ingredients to a saucepan and bring to the boil, stirring continuously and making sure the sugar is dissolved. Simmer for 5 minutes. Pour over the Malva as it is removed from the oven and let it seep in.

Serving suggestions:

1. Serve while still warm with a generous helping of custard.