

MALVA PUDDING RUSKS

Makes 24

INGREDIENTS

5 tbsp (80g) butter, softened

$\frac{3}{4}$ cup sugar

2 eggs

3 tbsp Rhodes Quality Apricot Jam

1 tbsp vinegar

2 cups cake flour

2 tsp baking powder

1 tsp bicarbonate of soda

1 cup milk

Serving suggestions:

A cup of milky tea

METHOD

1. Preheat the oven to 180°C and line a medium-large baking dish (25cmx30cm) with baking paper, allowing the edges to hang over the sides to help lift the malva pudding out of the dish.
2. Beat the butter and sugar until light and fluffy. Add the eggs one at a time, until well combined.
3. Whisk in the Rhodes Quality Apricot Jam and apple cider vinegar.
4. Sift the flour, baking powder and bicarbonate of soda into a bowl and add to the butter-sugar mixture, alternating with the milk. Whisk until just combined.
5. Pour the batter into the prepared baking dish and bake for about 30 minutes, or until a skewer inserted in the centre comes out clean.
6. Allow to cool in the dish for about 1 hour or overnight for best results.
7. Preheat the oven to 90°C and place a cooling rack onto a large tray.
8. Lift the malva pudding out of the dish and onto a cutting board, using the baking paper to assist. Slice into rusk-sized pieces.
9. Place these pieces onto the prepared tray, spacing them.
10. Allow the rusks to dry in the oven for 2-3 hours until crisp, with the oven door slightly ajar. **Chef's Tips: Wedge a wooden spoon in the door to keep it open!*
11. Cool completely before placing in an airtight container. Serve these delicious malva pudding rusks with a cup of milky tea and ENJOY!