



Marmalade Pudding

Steamed jam puddings are an old-fashioned British and Australian staple; quick and inexpensive desserts made with ingredients that are on hand. I make marmalade puddings as I love the way the bitterness of the citrus rind contrasts with the sweet baked pudding – but you can use any jam you like.

Serves 4



INGREDIENTS

- 60g (2oz) butter, plus extra for greasing
- 50g castor sugar (1¾oz/¼ cup)
- ⅓ cup jam or marmalade (100g/3½oz)
- 1 egg
- Pinch salt flakes, crushed
- 65g self-raising flour (2⅓oz/⅓ cup)
- ½ teaspoon baking powder

METHOD

1. Preheat oven to 180°C (355°F).
2. Butter 4 x ½-cup (125ml) heat-proof dishes.
3. Whisk butter and sugar in the bowl of an electric mixer, scraping down the sides of the bowl a few times, until pale and fluffy.
4. Meanwhile, divide jam between the dishes, spreading it evenly over the bases. Set aside.
5. Add egg and salt to the butter mixture and whisk to combine well.
6. In 2 or 3 batches, sift in combined flour and baking powder and fold it in to form a smooth batter.
7. Divide mixture between the moulds, smoothing it gently.
8. Place in a bain marie and cover tightly with foil.
9. Bake for 15–20 minutes, until a wooden skewer inserted in the centre comes out clean.
10. Set aside in the bain marie until ready to serve (up to 30 minutes).
11. Run a knife around the edges to loosen the puddings if necessary and turn them out onto serving plates.
12. Serve with whipped cream or ice cream – or both!