

Orange and Marmalade Steamed Treacle Pudding

Prep Time: 20 minutes

Cook Time: 2 hours

Serves: 4-6

Ingredients

2 x tbsp golden syrup
2 x tbsp marmalade
175g self-raising flour
1 x tsp baking powder
1 x tsp ground cinnamon
175g butter, softened
3 x large eggs
175g light brown sugar
2 x oranges, zest only

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Method

Thoroughly grease a pudding bowl with butter.

Spoon the golden syrup and marmalade into the bottom of the bowl.

Sift the flour, baking powder and cinnamon into a food processor.

Add the butter, eggs, sugar and orange zest.

Blend for about 30 seconds or until thoroughly combined.

Pour the mixture into the pudding bowl and use the back of a spoon to level the top.

Cover the bowl with greaseproof paper and foil, make sure that both are pleated in the centre to allow the pudding to rise.

Pull the sheets down the outside of the bowl and tie string around the rim to hold in place.

Trim off excess paper all the way around, then place the pudding in a steamer fitted over a saucepan of boiling water. (If you do not have a steamer place a ramakin or similar in the pan to prevent the bottom of the pudding bowl touching the bottom of the pan)

Steam the pudding for 2 hours, checking the water level every 20 minutes and topping up as required.

To serve, loosen the pudding using a palette knife and turn out onto a warmed plate. Serve with custard or double cream.