

FATIMA'S MALVA PUDDING



By Food lovers recipes

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- 1 egg
- 1 cup of sugar
- 1 cup of cake flour
- 1/2 tsp baking powder
- 1 tsp baking soda
- 1 tablespoon of apricot jam
- 1 tablespoon of Vinegar
- 1 cup of milk
- 2 tablespoons of butter

For sauce –

- 1 cup of milk
- 3 tablespoons of sugar
- 2- 3 tablespoons of butter
- 1 tablespoon of vanilla essence

Method

In a bowl whisk your egg , sugar, butter and jam for about 2 minutes , now add the vinegar , milk and whisk for a minute till well combined .

Sift the dry ingredients into bowl and mix till all

ingredients are combined .

Pour in a square greased tin (not big pan) or glassproof baking dish , bake for half an hour at 180°C or when inserting skewer it comes out clean , also the cake will be a brown colour .

While the cake is baking put all your sauce ingredients in a small saucepan and bring to the simmer and stir till hot – keep warm one side .

When your cake is done take out of oven and immediately pour over all the sauce.

For a bigger pudding simply double all ingredients .

Delicious

Source: Fatima Sydow

Photo: Andre Maquassa