

Steamed Pudding

Basic Sponge Recipe

- 150g self-raising flour
- 1 tsp baking powder
- 150g butter or margarine
- 125g caster sugar
- 2 large eggs
- 2 tbsp milk

You will need

- 6 individual pudding basins



Variations

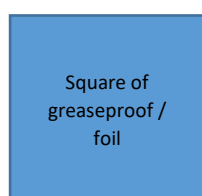
The mixture can be divided into 6 portions and flavoured or presented in different ways.

1. Fruit sponge pudding: Add either 1 tbsp of dried fruit, such as sultanas, raisins, chopped dried apricots or glacé cherries or 1 tbsp fresh fruit, such as chopped apple, pear, figs or blueberries.
2. Ginger sponge pudding: Add ½ tsp ground ginger or 1 tbsp chopped, crystallised stem ginger or grated fresh ginger root.
3. Syrup sponge pudding: Put 1 tbsp syrup in the bottom of the pudding basin then pour the sponge mixture on top.
4. Jam sponge pudding: Put 1 dsp jam in the bottom of the pudding basin then pour the sponge mixture on top.
5. Chocolate sponge pudding: Add 2 tsp cocoa powder and 1 tbsp white chocolate drops (optional) to the mixture.
6. Citrus sponge pudding: Ass 1 tbsp lemon juice and the finely grated rind of ½ lemon.

Method

1. Grease the pudding basins thoroughly.
2. Place all the sponge ingredients into a bowl and whisk at high speed for 5 minutes until the mixture is light and creamy.
3. Divide the mixture into 6 portions and add the variation ingredients as listed opposite (if required).
4. Cover each basin with a piece of pleated greaseproof paper then pleated foil.
5. Place the basins in a large pan with enough water to come halfway up the sides of the basins.
6. Bring to the boil then simmer the puddings for 40 minutes.

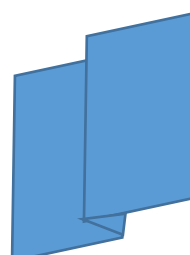
Instructions for folding the greaseproof paper and the foil:



Fold in half and crease



Fold over crease A by 1cm



Paper ready to fold over pudding basin. Folding creases will allow it to expand as the pudding rises.