

# AMARULA MALVA PUDDING

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## Pudding:

60gms butter  
1 cup white sugar  
2 EXTRA LARGE eggs  
2tbsp apricot jam  
2tsp bicarbonate of soda  
1 cup milk  
2 cups cake flour  
Pinch of Salt  
30ml vinegar

## Sauce

250g butter  
1 1/2 cups white sugar 1/2 cup water  
1 cup cream  
1/2 cup Amarula or similar cream based liquor  
1 tsp vanilla essence

## Instructions

### Step 1

Cream butter and sugar together, beat in the egg until light and fluffy. Beat in the apricot jam.

### Step 2

Dissolve the bicarb in the milk.

### Step 3

Sift the flour and salt together and add to the creamed mixture alternately with the milk.

Lastly stir in the vinegar.

### Step 4

Pour into a deep round dish about 19cm diameter. Cover the dish with a lid or foil and then bake for 1 hour at 180°C.

## Sauce

### Step 1

Bring the butter, sugar and water to the boil and simmer, stirring all the time for 2 minutes.

### Step 2

Remove from the stove and then add the cream, amarula and the vanilla. Pour over the hot baked pudding.

# THE COOKERY

by The Secret Jozi Chef

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