



6

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® MINI MALVA PUDDING

INGREDIENTS:

pudding:

250 g sugar
45 ml butter, melted
2 eggs
10 ml vanilla essence
5 ml baking soda
30 ml vinegar
60 ml apricot jam
500 g flour
60 ml **LANCEWOOD® Double Cream Vanilla Yoghurt**
60 ml milk

Sauce:

190 ml sugar
60 ml water
125 ml butter
190 ml cream
10 ml vanilla essence

METHOD:

pudding:

Preheat the oven to 180°C. In a mixing bowl, whisk together the sugar, butter, eggs and vanilla essence. In a separate bowl, mix the baking soda, vinegar and jam. Combine the egg and jam mixture and add the flour. Whisk in the **LANCEWOOD® Double Cream Vanilla Yoghurt** and milk. Mix well and pour into greased ramekins or muffin pan. Bake at 180°C for 20 minutes.

Sauce:

In a saucepan, heat the sugar, water and butter and allow to simmer for 2 minutes. Remove from stove and stir in the cream and vanilla essence.

To finish:

Pour the hot sauce over the pudding as it comes out of the oven and serve immediately.

HINTS & TIPS:

For a rooibos twist, use 60 ml rooibos tea instead of water.

PRODUCTS USED:

Double Cream Vanilla Yoghurt

ENJOY!