

Steamed Ginger Pudding

Written by Administrator

Friday, 16 January 2009 12:02 -

Steamed Ginger Pudding recipe

Ingredients & Quantities

- 220g of Self Raising Flour
- 60g of Margarine
- 40g of Sugar
- 20g of Baking Powder
- 20g of Dried Milk
- 10g of Ground Ginger
- 1/2tsp of Bicarbonate of Soda
- 70g of Syrup

Method

1. Rub the fat in to the flour and add all the dry ingredients, except the bicarbonate of soda.
2. Add the warmed syrup, water and bicarbonate of soda to make a very slack mixture.
3. Turn in to a greased basin or tin, cover and steam for approx. 1.5-2 hours.