

Eves Pudding

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Eves Pudding recipe

Ingredients & Quantities

- 230g of Self Raising Flour
- 90g of Margarine
- 90g of Sugar
- 20g of Dried Milk
- 1.5tsp of Golden Raising Powder
- 240ml of Water
- 680g of Fresh Fruit
- 60g of Sugar

Method

1. Slice the fruit thinly and place in a deep tin with the sugar.
2. Rub the fat in to the flour and add the other dry ingredients. Mix with water to a very slack mixture.
3. Cover the fruit with the sponge mixture and steam for 1.5-2 hours.