

Rhubarb Layer Pudding

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Rhubarb Layer Pudding recipe

Ingredients & Quantities

Pastry

- 280g of Self Raising Flour
- 80g of Suet or Grated Margarine
- 120ml of Water

Filling

- 910g of Fresh Rhubarb
- 110g of Currants
- 1/4tsp of Mixed Spice
- 60g of Brown Sugar

Method

1. Make the suet pastry and grease the base of a deep baking tray.
2. Roll out a third of this pastry to fit the base of the tin.
3. Spread the pastry base with the filling, add another layer of pastry, spread with the filling again and cover with the final third of pastry.
4. Steam for 2 hours.