

Peach and Butterscotch Pudding

A delicious new recipe from our 2018 menu for you to try at home

Portions 10

Ingredients	150g	Margarine
	150g	Caster Sugar
	1	Eggs - beaten
	300g	Plain Flour
	400g	Peach Slices in Juice
	15g	Baking Powder
	75ml	Water
	75g	Milk Powder

Butterscotch Sauce	25g	Golden Syrup
	25g	Butter
	75g	Soft Brown Sugar
	38ml	Meadowland Cream

Method

1. Place the peach slices in the bottom of a serving dish.
2. Sieve the flour, dried milk and baking powder together. Add the sugar and margarine and mix until it resembles fine breadcrumbs.
3. Beat the eggs and make up to 400ml with water. Add to the mixture until it forms a dropping consistency.
4. Cover the peach slices with the sponge mixture. Cover and place in the steamer or oven at 180° for 1½ - 2 hours.

For the Butterscotch Sauce

1. Place the butter, sugar and golden syrup in a pan. Bring to a gentle simmer, stirring continuously until the sugar has dissolved.
2. Remove from the heat. Gradually stir in the meadowland cream.
3. Spoon over the top of the peach pudding.

Serve with custard or cream