

Drouin Nursery

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Baked Fig Pudding

As the weather cools off, a luscious hot dessert really hits the spot. This baked pudding is simple and tasty – a fine, old-fashioned treat.

INGREDIENTS

100g butter, softened

2 teaspoons grated lemon rind

½ cup (110g) caster sugar

2 eggs

¾ cup (110g) self-raising flour

½ cup (160g) fig jam (or strawberry or apricot – use your favourite jam to flavour pudding)

METHOD

Preheat the oven to 180°C (160°C fan-forced). Grease and flour a pudding basin (1 litre/4-cup capacity). Place a round of baking paper over base. If you don't have a pudding basin, use a Pyrex bowl.

Beat butter, rind and sugar in a small bowl with an electric mixer until creamy. Add eggs, one at a time; beat until combined. Stir in the sifted flour.

Place the jam in the base of the pudding basin; spoon the pudding mixture on top. Bake for about 40 minutes or until a skewer inserted into the centre of the pudding comes out clean.

Turn onto a warmed dish and serve hot, with vanilla bean ice-cream and extra jam.