



Honey or treacle steamed pudding

Ingredients (serves 4)

- 130g (3/8 cup) local liquid honey or treacle (6tbsp)
- 100g (1/2 cup) unsalted butter
- 100g (1/2 cup) caster sugar
- 3 eggs
- 110g (1 cup) self raising flour
- 1tsp baking powder

Method

Butter a 1 litre Pudding basin. Pour 2 tablespoons of the honey into the bottom of the basin.

Place the rest of the honey and all other ingredients into a large bowl and whisk until well mixed.

Pour into the pudding basin on top of the honey.

Place a piece of baking sheet on top of a piece of foil, making a wide pleat in the middle. Place on top of the bowl foil side up and tie around the rim securely. Make a loop handle so it is easy to lift out.

Place the basin in a large pan of boiling water to reach half way up the bowl. Put a lid on, bring to the boil then simmer for one and a quarter hours until risen and springy when you press the foil.

Remove the foil. Run a knife around the edge of the Pudding and turn out onto a warmed plate. Serve immediately with cream, custard or ice cream.

