



MALVA PUDDING

This decadent and indulgent treat is sure to satisfy your sweet tooth and leave you craving for more. With its moist texture and rich flavours, Malva Pudding is perfect for any occasion, whether it's a special celebration or a cozy night in.



SERVES
12



PREP TIME
30 MINS



BAKE TIME
40 MINS



DIFFICULTY
HARD



SCAN TO WATCH
THE RECIPE VIDEO

INGREDIENTS

For the pudding

- 1 cup Creamline Full Cream Milk
- 1 tbsp Creamline Salted Butter
- 1 tbsp apricot jam
- 1 tsp vinegar
- 1 egg
- 1 cup white sugar
- 1 ¼ cup flour
- 1 tsp orange zest
- 1 ½ tsp baking powder
- 1 tbsp bicarbonate of soda
- 1 tsp Pinch of salt

For the sauce

- ½ cup Creamline Dairy Liquid Blend
- 100 ml orange juice
- 3 tbsp Creamline Salted Butter
- ¾ cup white sugar
- 12 orange slices
- 2 tsp vanilla essence

DIRECTIONS

For the pudding

1. Preheat oven to 180°C.
2. Heat Creamline Full Cream Milk, Creamline Salted Butter and jam in a saucepan. Stir over low heat until the butter and jam have melted. Remove from heat and set aside.
3. In a mixing bowl, add flour, orange zest, baking powder, bicarbonate of soda and salt together.
4. Sift flour, baking powder, bicarbonate of soda and salt together. Add to egg mixture, alternately with milk mixture.
5. Add cooled mixture to dry ingredients along with egg and vinegar. Stir until well combined using a whisk.
6. Pour into a greased muffin pan, divide the batter equally and bake for 15-20 minutes.

For the pudding

1. Combine Creamline Dairy Liquid Blend, Creamline Butter, orange juice, sugar and orange slices in a small saucepan. Simmer for about 5 minutes until sugar has dissolved. Remove from heat and add vanilla essence.
2. Remove pudding from the oven, and pour over sauce into each muffin with an orange slice placed on top and return back to the oven to bake for 5-10 minutes.
3. Serve immediately with custard or vanilla ice cream.



TIP: This recipe can be made in a 20cm baking pan with a total baking time of 35-40 minutes.