

Jan Ellis Pudding

10 portions

Ingredients

Johnny Bags Sponge Pudding	0.416gr
Sunflower Oil	0.050ml
Bicarbonate of Soda	0.005gr
Apricot Jam	0.050ml

Syrup

Johnny Bags Whey Dairy Blend	0.015gr
Water	0.135ml
Fresh Cream	0.150gr
Margarine	0.040gr
White Sugar	0.100gr
Vanilla Essence	0.005ml

Method

1. Place sponge pudding mix into a mixing bowl. Dissolve the bicarb in the water and add to the sponge mix along with the oil and apricot jam. Mix well. Bake in the oven for 25 – 30 minutes at 180 degrees.
2. Add all the ingredient for the syrup together in a sauce pot and bring to the boil. Lower heat and simmer for 5 – 10 minutes;. Once the pudding is removed from the oven, pour syrup over and let soak in. Serve hot.

