

## Orange Pudding

10 portions

### Ingredients

Johnny Bags Sponge mix	0.416gr
Sunflower Oil	0.050ml
Water	0.208ml
Orange Zest	Half Orange
Orange Essence	0.010ml

### Syrup

White Sugar	0.100gr
Margarine	0.020gr
Water	0.150ml
Orange Essence	0.005ml

### Custard

Johnny Bags Custard Powder	0.055gr
Johnny Bags Whey Dairy Blend	0.055gr
Water	0.500ml

### Method

1. Mix sponge pudding with the oil, water, orange essence and orange zest. Pour in a well greased baking tray and bake for 25 – 30 minutes at 180 degrees.
2. Add sugar, water, margarine and orange essence to a sauce pan and bring to the boil. Let simmer for 5 – 10 minutes. Once the pudding is removed from the oven, pour the hot sugar syrup over the pudding and let it soak in.
3. Mix 250ml of boiling water with the whey dairy blend and mix well. Add the remaining 250ml of cold water to the mix and let cool. Add 450ml of mixed whey dairy blend to a sauce pot and heat. Mix the other 50ml with the custard powder and add to the hot whey dairy stirring constantly. Stir till the custard has thickened and serve with hot pudding.

