

CARAMEL SPONGE PUDDING

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I found this recipe in the June '22 edition of Delicious Magazine - I made it in a big low Le Creuset dish + spooned it into bowls loaded with caramel sauce + cream - on a freezing night with friends by the fire.

SERVES 6

1 cup pecans (I had walnuts so I used them instead)
2 tbs maple syrup
1 2/3 cups (250g) plain flour
1tsp bicarb soda
2/3 cup (160g) brown sugar
2 eggs
50g unsalted butter, melted and cooled, plus extra to grease
2 tsp vanilla bean paste
1 cup (110g) apricot jam
2 tbs white vinegar
2/3 cup (160ml) evaporated milk
Vanilla ice cream, to serve

CARAMEL SAUCE

½ cup (125ml) pure (thin) cream
55ml evaporated milk
½ cup (125g) brown sugar
50g unsalted butter

Preheat oven to 180°C. Line a small baking tray with baking paper. Grease a 1.5L-2L capacity baking dish + set aside.

Place pecans and maple syrup on prepared tray and toss to coat. Bake for 5-7 minutes until lightly toasted + slightly caramelised. Set aside to cool completely, then roughly chop.

Combine flour, bicarb, sugar + a pinch of salt flakes in a bowl. Add eggs, butter, vanilla, jam, vinegar + evaporated milk. Whisk to combine, then pour into the prepared dish. Bake for 20-25 minutes until a skewer comes out clean + cake bounces back when touched. Meanwhile, for the caramel sauce, combine all ingredients and 2/3 cup (80ml) water in a saucepan and bring to a simmer. Stir to combine, then remove from the heat + keep warm. Use a skewer to poke holes over the surface of the pudding, then pour over the sauce and allow to soak in. Scatter with maple pecans + serve warm with vanilla ice cream alongside.