

## Sloe Jam Steamed Pudding



**Serves:** 8-10

**Profitability:**

**Steps:**

For the sloe jam: Put the sloes into a saucepan with a dash of water. Cook over a medium heat until the flesh of the fruit has collapsed and is very soft. Press the pulp through a sieve and into a clean saucepan, discarding the stones and skins left in the sieve.

Add the sugar to the sloe pulp and bring to the boil. Simmer for about five minutes or until the jam has reached setting point. Remove from heat and put to one side if using it straight away or pour into sterilised jars and seal if not.

For the pudding: Lightly butter a 1 litre pudding basin. In a large bowl, cream the butter then add the sugar. Beat until fluffy and gradually add the eggs and vanilla extract, beating well between each addition.

Sieve the flour, baking powder and bicarbonate of soda into the mixture. Add the buttermilk and stir to a dropping consistency.

Pour 125ml of jam into the base of the greased basin then spoon in the batter. Cover the basin with baking parchment and then sit it on top of an inverted saucer placed inside a saucepan. Pour in enough hot water to come no higher than three-quarters the way up the basin.

Cover and simmer the pudding for approximately one hour or until a skewer inserted into its centre comes out clean and the pudding feels spongy. Keep topping up the water throughout cooking to ensure the saucepan doesn't boil dry.

Remove the basin from the saucepan and turn the pudding out on to a warmed plate, allowing the jam to ooze down the sides. Serve with the lightly whipped cream.

**Ingredients:**

400g sloes

325g caster sugar

#### THE PUDDING

200g butter plus extra for greasing

200g caster sugar

3 eggs, lightly beaten

1/2 tsp vanilla extract

250g plain flour

1 tsp baking powder

1 tsp Bicarbonate of soda

3 tbsp buttermilk

Lightly whipped cream to serve