

Treacle Sponge



Serves: 4

Profitability:

Steps:

Generously butter a 900ml pudding basin, then place into the fridge for 5 minutes to firm up the butter

Once cooled, remove from fridge and add the golden syrup to the base of the basin

Place the flour, baking powder, eggs, brown sugar, margarine, unsalted butter and brandy in a large mixing bowl and mix together thoroughly

Spoon the flour mixture into the basin, over the golden syrup

Take a large piece of tin foil, fold it in half and grease one side thoroughly

Cover the pudding with the greased tin foil, pleating the foil a few times to allow room for the pudding to expand

Fasten the foil to the rim of the pudding basin with string

Place the covered pudding basin in a large steamer

Steam over a medium heat for 1 hour 30 minutes. Make sure that the steamer does not boil dry, topping up with boiling water as needed

Once the pudding is risen and cooked, turn it out from the pudding basin

Serve with golden syrup and clotted cream or custard

Ingredients:

2 tbsp golden syrup, plus extra for serving

115g plain flour, sifted

1 1/2 tsp baking powder

2 large eggs

115g brown sugar

75g margarine

25g unsalted butter

1 tbsp brandy

custard or clotted cream, for serving

Author: Michel Roux Jnr