



The GARDENS Shop
ROYAL BOTANIC GARDENS MELBOURNE



all things botanica...

Steamed Marmalade Pudding



Ingredients:

200gm melted butter
200gm caster sugar
200gm self raising flour
320gm The Gardens Produce Marmalade
2 eggs
Pinch of salt

Method:

Grease a 2 litre pudding basin and place half of the marmalade in the base. Beat eggs and sugar together until they are pale and frothy, add flour, melted butter, salt and the remainder of the marmalade. Mix well and add a little milk if the mixture is too stiff – it should have a loose, drooping consistency.

Pour the mixture into a pudding basin and cover with buttered greaseproof paper and a sheet of aluminum foil (put a pleat in both layers to allow for rising).

Steam for 1 to 1½ hours and serve hot with custard or cream.

The recipe works equally well with any of the other conserves in The Gardens Produce range - Apricot Conserve, Peach Melba Conserve, Wild Blackberry & Apple Conserve, Raspberry & Redcurrant Conserve and Grapefruit Lemon & Lime Marmalade.