Best DUTY
QUALITY CAST IRON

FLUFFY MALVA PUDDING

INGREDIENTS

- 300g Snowflake Malva Pudding Mix
- 2 Apricot jam portions (included in the kit)
- 1 Egg
- 80ml Cooking oil
- 200ml Milk

SAUCE

- Brown sugar mix
- 50g Butter
- 250ml Milk

tbsp = tablespoon
tsp = teaspoon

DIRECTIONS

1. Preheat oven to 180 degree Celsius.
2. For the Batter: In a bowl, beat egg, oil, milk and jam. Add the pudding mix and beat the batter with a whisk. Once all the ingredients are combined, set the batter aside.
3. Grease your Chef Supreme No.8 Casserole using a non-stick grill spray and pour the batter in.
4. Place the Casserole in the oven and bake for 25 minutes.
5. 10 minutes into baking time, you can now prepare the sauce.
6. For the Malva Pudding Sauce: In your Chef Supreme No.9 Casserole, melt butter and then

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