

# STICKY PEAR & GINGER PUDDING



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### Ingredients

500 g (1 sachet)

15 g (1½ Tbsp)  
5 g (2 tsp)  
440 ml (1¾ cups)  
100 g (2 large)  
65 g (3 Tbsp)  
15 ml (1 Tbsp)  
410g (1 can)

### Sauce

190 g (¾ cup)  
440 ml (1¾ cup)  
190 g (¾ cups)  
5 g (2 tsp)  
300 g (1½ cups)

### Master Sweet Batter R/P (08169050)

Bicarbonate of soda  
Ginger, ground  
Water  
Eggs  
Apricot jam  
White vinegar  
Pears, drained and chopped

Butter/Margarine  
Milk  
Golden syrup  
Ginger, ground  
Sugar, brown

### Method:

- 1 Preheat an oven to 160°C. Grease a half insert with non-stick spray.
- 2 Sift together the Master Sweet Batter R/P, bicarbonate of soda and ginger.
- 3 Whisk together the water, eggs, apricot jam and vinegar. Add the wet ingredients to the dry ingredients and mix gently to combine. Whisk for ± 1 minute to form a smooth batter. Add the pears and mix through.
- 4 Pour the batter into the half insert and cover tightly with foil. Place on a rack in the centre of the oven and bake for ± 30 minutes or until the sponge is cooked through in the centre. Bake immediately. Do not let the batter stand for longer than 10 minutes before baking.

### Make the sauce:

- 5 Add the butter/margarine, milk, golden syrup, ground ginger and sugar to a saucepan. Bring to a simmer, melting the butter and dissolving the sugar. Simmer for ± 5 minutes, stirring occasionally.
- 6 Remove the sponge from the oven. Remove the foil and prick the sponge with a fork.
- 7 Gently pour the hot sauce evenly over the sponge, cover again with the foil and allow to stand for ± 10 minutes to absorb the sauce. Remove the foil and cut into squares to serve.

Yield: ± 1.9 kg (Makes half insert)