



COCONUT MALVA PUDDING

Serves 8 - 10

INGREDIENTS:

Coconut Malva Pudding

500 g (1 sachet)	Master Sweet Batter R/P (08169050)
15 g (1½ Tbsp)	Bicarbonate of soda
440 ml (1¾ cups)	Water
100 g (2 large)	Eggs
65 g (3 Tbsp)	Apricot jam
15 ml (1 Tbsp)	White vinegar

Sauce

190 g (¾ cup)	Butter/Margarine
440 ml (1¾ cups)	Coconut milk
350 g (1¾ cups)	White sugar

Passion Fruit Custard

250 g (½ sachet)	Instant Custard Powder (08957030)
1.5 L (6 cups)	Milk
115 g (1 tub)	Passion fruit pulp

METHOD:

- 1 For the Coconut Malva Pudding: Preheat the oven to 160 °C. Grease an oven dish with non-stick spray.
- 2 Sift together the Master Sweet Batter and bicarbonate of soda.
- 3 Whisk together the water, eggs, apricot jam and vinegar.
- 4 Add the wet ingredients to the dry ingredients and mix gently to combine. Whisk for ± 1 minute to form a smooth batter.
- 5 Pour the batter into the prepared dish 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.)
- 6 For the Sauce: Add the butter/margarine, coconut milk and sugar to a saucepan. Bring to a simmer, melting the butter and dissolving the sugar. Simmer for ± 5 minutes, stirring occasionally.
- 7 Remove the sponge from the oven. Remove the foil and prick the sponge with a fork.
- 8 Gently pour the hot sauce evenly over the sponge. Cover again with foil and allow to stand for ± 10 minutes to absorb the sauce.
- 9 For the Passion Fruit Custard: Whisk the Instant Custard Powder into the milk in a large bowl for ± 2 minutes or until thickened. Add the pulp and mix through.
- 10 Remove the foil and spoon the sponge into bowls. Pour the custard over when ready to serve.

Chef's Tip: For a slightly thicker dessert custard, use 1.25 litres (5 cups) of milk with 250 g (½ sachet) of Instant Custard Powder.