

GINGERBREAD WALNUT PUDDING WITH CARAMEL SAUCE

Recipe by *Sarah Tuck*, from Issue #98. July, 2021

Photography by *Josh Griggs*.



The walnuts add an extra nutty element to this popular pudding.

SERVES: 10-12

INGREDIENTS

80 grams softened butter
½ cup golden syrup
1 ¼ cups plain flour
¾ cup self-raising flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
1 tablespoon ground ginger
½ cup ground walnuts
2/3 cup caster sugar
1 large egg, size 7
½ cup milk
Caramel Sauce, to serve (see recipe below)

METHOD

EQUIPMENT: Grease a 20cm x 30cm deep baking dish (or equivalent).

Preheat the oven to 170°C regular bake.

Heat the butter and golden syrup together in a saucepan and whisk to combine.

Sift the flours, baking soda and spices into a large bowl. Add the walnuts and caster sugar. Whisk the egg and milk together, then add to the dry ingredients along with the butter mixture. Fold everything together and pour into the prepared baking dish.

Bake for 35 minutes, or until the middle bounces back when lightly pressed. Serve with the caramel sauce.

