

#CREATEASTIR WITH NOLA® AND JEN'S MALVA PUDDING



STIR UP SOMETHING SWEET, AND TREAT YOURSELF WITH JEN'S MALVA PUDDING.

 Serves 4-6  Suitable for Vegetarians

INGREDIENTS:

For the pudding:

2 tbsp (30ml) soft butter
3 tbsp (45ml) Nola Original Mayonnaise
1 cup (250ml) Selati Brown Sugar
1 tbsp (15ml) smooth apricot jam
½ cup (125ml) milk
1 tsp (5ml) vinegar
1 cup (250ml) Flour
1 tsp (5ml) bicarbonate of soda
1 tsp (5ml) baking powder
Pinch of salt

For the sauce:

125g of butter
½ cup (125ml) Selati Brown Sugar
½ cup (125ml) water
1 cup (250ml) cream
1 tsp (5ml) vanilla essence

METHOD:

Preheat the oven to 180°C

Cream the butter, **Nola Original Mayonnaise** and Selati brown sugar together until light and fluffy.

Stir in the apricot jam, milk and vinegar, and mix in.

Sift in the flour, bicarb, baking powder and salt and mix well.

Pour into a well-greased baking dish and cover tightly with greased foil. Bake for an hour at 180°C.

In the meantime, melt the butter, sugar and water and stir well.

Add in the cream and vanilla essence and bring to a simmer.

Pour over the hot baked pudding as soon it comes out the oven.

Serve with ice cream, cream or custard.

