

## MULVA PUDDING

Serving 12

### INGREDIENTS:

<b>115 gr</b>	<b>Softened Butter</b>
<b>1/2 Cup</b>	<b>Corn Syrup</b>
<b>1/2 Cup</b>	<b>Light Brown Sugar</b>
<b>1 tsp</b>	<b>Vanilla</b>
<b>3 tbsp</b>	<b>Smooth Apricot Jam</b>
<b>2</b>	<b>Eggs</b>
<b>1/2 Cup</b>	<b>Milk</b>
<b>Pinch of Salt</b>	
<b>2 Cups</b>	<b>Flour</b>
<b>1 tsp</b>	<b>Baking Powder</b>
<b>1/2 tap</b>	<b>Baking Soda</b>

### Sauce Topping

<b>1</b>	<b>Large Can Evaporated Milk (Unsweetened)</b>
<b>1/2 Cup</b>	<b>Light Brown Sugar</b>
<b>1/4 Cup</b>	<b>Milk</b>

### PREPARATIONS:

- Cream butter and sugar. Add syrup, vanilla, apricot jam and mix until a smooth paste.
- Add eggs and blend again until smooth. Add milk and sifted flour/baking powder/baking soda/salt. Beat on slow speed until good mix is obtained.
- Pour into an ovenproof dish and bake in a pre-heated moderate (180 degC) oven for approximately 1 hour – or until knife comes out clean from the center of the mixture.
- With knife, slice pudding into cubes in the baking dish (this helps the sauce to absorb into the hot mixture.)
- Combine sauce ingredients and microwave until sauce just begins to boil, while mixing intermittently.
- Pour sauce evenly over pudding mix.
- When all sauce is absorbed – pudding is ready to eat.

You can also enhance the enjoyment by serving with fresh cream.