



South African Brown Pudding

Oscar · 29/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

16

Description

A South African favorite We call it Bruinpoeding Brown Pudding in South Africa

Ingredients

— - 2 cups white sugar - 4 eggs - 2 cups flour - 2 teaspoons baking powder - 2 teaspoons baking soda - ½ teaspoon salt - 3 tablespoons distilled white vinegar - 2 tablespoons apricot jam - 2 cups milk - 1 cup sugar - 1 cup water - 1 cup milk - ½ cup butter or margarine - 2 teaspoons vanilla

Instructions

1. Preheat an oven to 350 degrees F (175 degrees C). Beat 2 cups sugar and eggs with an electric mixer in a large bowl until light and fluffy. Stir in the flour
2. baking powder
3. baking soda
4. salt
5. vinegar
6. and apricot jam. Pour in 2 cups of milk and stir until well combined. Spoon the batter into a greased
7. 2 quart oven-proof baking dish. Bake in the preheated oven for 60 to 70 minutes
8. or until a knife inserted into the center comes out clean. Pierce the baked pudding several times with a skewer or fork. Place 1 cup sugar
9. water
10. 1 cup milk
11. butter
12. and vanilla in a saucepan and stir over medium heat. When the mixture comes to a boil remove it from the heat and slowly pour the mixture over the hot pudding. Serve warm.