

Mini urney puddings

Makes 6

115g butter

3tbsp sugar

2 eggs

a few drops vanilla essence

115g plain flour

1tsp baking powder

2 heaped tbsp Chivers Strawberry jam

1 Cream the butter and sugar together in a bowl. Beat the eggs lightly and add to the mixture a little at a time, combining well between each addition. Stir in the vanilla essence.

2 Sift the flour and baking powder together and fold into the mixture. Heat the jam slightly and stir into the mixture.

3 Turn the mixture into 6 well-buttered espresso cups or small ramekins. Cover them with a piece of buttered greaseproof paper and seal with kitchen foil.

4 Place them into a steamer and steam over a saucepan of boiling water for 1½ hours, topping up the water if necessary. Serve immediately.

Fat	18g	Carbs	27g	Energy	278kcal
Protein	4g	Sodium	.3g	Fibre	1g

