

# GINGER SYRUP STEAMED PUDDING

*Serves: 6*

*Prep time: 15mins*

*Cook time: 2 hours*

## **Ingredients**

175g butter, softened, plus extra for greasing  
50g stem ginger from a jar, sliced, plus 2 tbsp of the ginger syrup  
2 tbsp golden syrup, plus 4 tbsp  
175g self-raising flour  
1 tsp baking powder  
175g golden caster sugar  
3 large eggs, beaten  
2 tbsp milk



## **Method**

1. Generously grease a 1.2-litre pudding basin and line the base with a circle of baking paper. Cut out and grease a 35cm square piece of foil.
2. Scatter the sliced ginger into the base of the pudding basin, drizzle with 2 tablespoons golden syrup and the ginger syrup. Set aside. Sift the flour and baking powder into a large bowl. Add the butter, sugar, eggs and milk and beat with an electric whisk for a few minutes, until smooth.
3. Spoon into the basin and level the top. Place the foil on a work surface and fold 2 pleats in the centre. Place, buttered-side down, on top of the pudding basin and secure with string around the rim. Before cutting the string, take it up over the top to create a loose handle, then tie securely. Trim off any excess foil.
4. Place the pudding basin on a trivet or an upturned saucer in a large saucepan and fill with enough boiling water to come two-thirds up the side of the basin. Cover, bring up to a simmer and cook for 2 hours. Check the level of the water (after at least 30 minutes, see tip), and top up with boiling water if necessary.
5. To serve, loosen the sides of the pudding with a knife and carefully turn out onto a plate. Pour over the extra syrup and serve with custard.

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