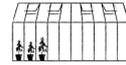


Fruit Sponge Pudding



Jaz Mathisen

AWAKINO STATION

This fruit sponge pudding is a favourite and a great way to use the jars of preserved fruit that line our pantry shelves. Some of my preferred fruit combos are bottled pears, sanguine peaches, apple and rhubarb, or nectarines.

Ingredients:

- 125g butter at room temperature
- 1/2 cup sugar
- 1 tsp vanilla extract
- 2 eggs
- 1 cup self-raising flour
- 2 tbsp milk
- 3 cups fruit (bottled, tinned, frozen, or stewed)

Method:

1. Preheat the oven to 180°C.
2. Add the fruit to a pie or baking dish and pop in the oven to warm as you make the sponge.
3. Cream the butter, sugar, and vanilla extract for 5 minutes or until it becomes light and fluffy.
4. Add the eggs one at a time, beating for 30 seconds after each addition or until fully combined.
5. Fold in the flour and then the milk.
6. Carefully spread the sponge on top of the warmed fruit and place back in the oven to bake for 40 minutes. The sponge should be soft and spring back when lightly touched.
7. Allow to cool for 5 minutes, dust with icing sugar, and serve warm with cream, ice cream, or custard.