

Quick Spotted Dick “Steamed” Pudding

Prep: 5 mins
Total: 10 mins

Cook: 4 mins
Servings: 4 to 6 servings



Ingredients:

- 110g (4 oz) Self Raising Flour
- 55g (2 oz) Shredded Suet (Beef or Veggie)
- 55g (2 oz) Caster Sugar (or natural alternative)
- 55g (2 oz) Currents (or Raisins, at a pinch)
- 1 Large Egg
- 60ml (4 Tbsp) Milk
- 30ml (2 Tbsp) Water
- 4 Drops Vanilla Extract

Method:

- Grease a 1^{1/2} Pint basin with butter, or spray with vegetable oil.
- Mix all dry ingredients together.
- In a separate bowl, beat the egg and then stir in other wet ingredients.
- Combine the egg mixture with the dry ingredients and stir well.
- Pour the mixture into the prepared basin.
- Cover the basin with microwave-safe Cling Film.
- Microwave on full power for 2 mins (Based upon 1000W machine).
- Remove Cling Film and cook on full power for a further 2 mins.
- Allow to stand for 2 mins before serving.

Tips:

1. Serving suggestion for this recipe is hot or cold custard (UK Style).
2. This recipe is easily modified to make other “steamed” puddings.
e.g. Syrup, Jam, etc.

