



CHINAMAN'S BRIDGE  
CAFE

# RECIPE OF THE MONTH

## *Amy's Steamed Jaffa Pudding with Hot Chocolate Sauce*

### INGREDIENTS

125g butter

1/2 cup sugar

2 eggs

2 cups SR Flour

150ml milk

Grated rind from 2 oranges

2 heaped tablespoons cocoa

Chocolate

Cream

### METHOD

Cream together butter and sugar with electric mixer until batter is light and fluffy

Add eggs one at a time, beating well after each addition

Fold in the sifted flour alternately with the milk

Divide the mixture into two bowls

In one add the orange rind and in the other mix in the cocoa

Spoon the mixture alternating the two flavours into greased ramikin's or individual pudding tins

Using a skewer swirl the mixture around in the moulds

Cover with foil and bake in a tray half filled with boiling water for 90 minutes in a moderate oven 180 deg c

Melt some chocolate and cream and drizzle over warm pudding to serve