

Microwave Self Saucing Orange Pudding

Season: All year **Type:** Dessert **Difficulty:** Medium

Recipe Source : taste **From the Garden:** oranges

Equipment: Cup measure 1/3 cup measure Micro grater Scales $\frac{1}{2}$ cup measure $\frac{1}{4}$ cup measure Juicer 2 bowls spatula Microwave safe dish Microwave safe jug Whisk Dinner plate Foil skewer	Ingredients: Pudding 1 cup SR flour 1/3 cup raw sugar 1 orange, rind finely grated 60 grams butter, melted , at room temperature $\frac{1}{2}$ cup fresh orange juice 1 egg Sauce 2/3 cup raw sugar 1 $\frac{1}{4}$ cups fresh orange juice
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- **What to do:**
- Lightly grease a microwave-safe dish with melted butter
- Combine flour, sugar and orange rind in a bowl.
- In another bowl whisk together butter, juice and egg.
- Stir into flour mixture until well combined.
- Spoon into prepared dish.
- Smooth surface.
- **Make sauce:** Place sugar and orange juice into a heatproof, microwave-safe bowl or jug.
- Cook on MEDIUM (50%) power for 3 minutes, stirring every minute, or until sugar dissolves.
- Cook on HIGH (100%) power for 1 to 2 minutes or until sauce comes to the boil.
- Pour hot sauce over batter to evenly cover pudding.
- Place pudding onto a microwave-safe rack or upturned dinner plate.
- Cook, uncovered, on MEDIUM (50%) power for 8 to 9 minutes or until a skewer inserted around edges comes out clean but centre is still a little sticky.
- Cover tightly with foil.
- Stand for 5 minutes or until centre is no longer sticky.

