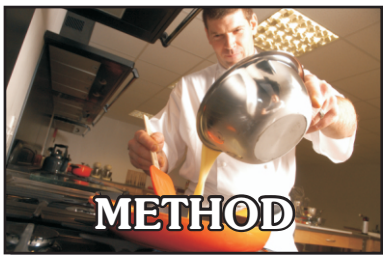


Steamed Sponge Pudding

75g	Butter
105g	Castor sugar
130g	Flour, self-raising
½ tspn	Baking powder
1	Eggs
200-250ml	Milk



Cream the butter and sugar until light, fluffy and pale.

Add the egg and mix in well. Add the flour and baking powder. Slowly add some of the milk - it should be “dropping” consistency.

Three quarters fill the moulds and cover with buttered foil and steam for 30-40 mins.

Variations

Lemon sponge : zest and juice of 1 lemon when adding milk to the mix

Chocolate sponge : replace 30g of flour with 30g cocoa