

Orange & passionfruit self-saucing pudding

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Preparation 20 mins | Cooking 55 mins | Serves 4-6

60g butter, melted
½ cup milk
1 free-range egg
1½ cups self-raising flour
½ cup caster sugar
½ cup desiccated coconut
1 tbs orange zest

Sauce:

¾ cup caster sugar
1 tbs cornflour
1 cup milk
½ cup passionfruit pulp, (about 4-5 passionfruit)

¼ cup fresh orange juice

Icing sugar, for dusting

Extra passionfruit, to serve

STEP 1 Preheat oven to 180°C/160°C fan forced. Brush a 6-cup round ovenproof dish with 1 tbs melted butter.

STEP 2 Whisk remaining melted butter, milk and egg together in a jug. Sift flour into a medium bowl, stir in sugar, coconut and orange zest. Add milk mixture and stir until just combined. Spoon mixture into the prepared dish and smooth top. Set aside.

STEP 3 To make sauce, combine caster sugar and cornflour in a bowl. Sprinkle mixture over the batter. Whisk milk, passionfruit and orange juice (it will curdle) in a jug. Pour mixture over the back of a spoon on to the batter.

STEP 4 Bake for 55-60 minutes until golden and a skewer inserted into the centre comes out clean. Remove from oven. Stand for 5 minutes. Dust with icing sugar and drizzle with extra passionfruit pulp. Serve with ice-cream if liked.

