

SAUNDERS' MALT EXTRACT



Preparation

30
MINS

Bake Time

35
MINS

Makes

4

Difficulty

EASY

APPLE AND GINGER MALT PUDDINGS

A ginger flavoured pudding topped with cooked apples and best served with a side of double cream or vanilla ice cream.

INGREDIENTS

Ginger Malt Pudding

- 125g unsalted butter, chopped at room temperature
- 75g caster sugar
- 75g Saunders' Malt Extract
- 1 tsp vanilla extract
- 2 large eggs, room temperature
- 175g self-raising flour
- 1 tsp ground ginger
- 40g crystallised ginger, finely sliced

Apple Topping

- 1 Granny Smith apple, peeled, cored and sliced into 12 wedges
- 30g unsalted butter
- 2 tbs Saunders' Malt Extract
- 2 tbs brown sugar

METHOD

- 1 Preheat oven to 180°C. Lightly grease 4x 1 cup ramekins and line the base with non-stick baking paper.
- 2 Cream butter and caster sugar in a stand mixer with the paddle attachment. Add Saunders' Malt Extract and vanilla and beat until well combined.
- 3 With the mixer on low, add one egg at a time, making sure each one is well incorporated.
- 4 Add in ginger, sliced ginger and self-raising flour and beat until the flour is just mixed in.
- 5 Divide the mixture evenly between the ramekins, filling them up approximately two thirds of the way.
- 6 Place the ramekins in a roasting tray and pour room temperature water in the tray until the water is half way up the side of the ramekins.
- 7 Cover the tray tightly with foil and place in the oven. Bake the puddings for 35 minutes or until a skewer inserted in a pudding comes out clean.
- 8 While the puddings are cooking, prepare the apple topping by melting the butter in a small saucepan with the brown sugar and Saunders' Malt Extract. Add the apple slices and simmer over low heat until the apple slices soften.
- 9 To serve, unmould the puddings onto plates and top with apple slices and sauce as well as a side of double cream or vanilla ice cream.

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