MALVA PUDDING FUSKS



Makes 24

INGREDIENTS

³∕₄ cup sugar 2 eggs

1 tbsp vinegar 2 cups cake flour 2 tsp baking powder 1 tsp bicarbonate of soda

1 cup milk

METHOD

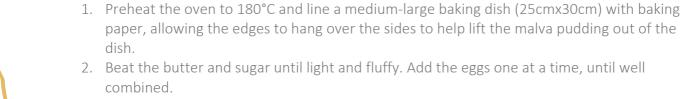
Serving suggestions: A cup of milky tea

5 tbsp (80g) butter, softened

3 tbsp Rhodes Quality Apricot Jam







- 3. Whisk in the Rhodes Quality Apricot Jam and apple cider vinegar.
- 4. Sift the flour, baking powder and bicarbonate of soda into a bowl and add to the buttersugar mixture, alternating with the milk. Whisk until just combined.
- 5. Pour the batter into the prepared baking dish and bake for about 30 minutes, or until a skewer inserted in the centre comes out clean.
- 6. Allow to cool in the dish for about 1 hour or overnight for best results.
- 7. Preheat the oven to 90°C and place a cooling rack onto a large tray.
- 8. Lift the malva pudding out of the dish and onto a cutting board, using the baking paper to assist. Slice into rusk-sized pieces.
- 9. Place these pieces onto the prepared tray, spacing them.
- 10. Allow the rusks to dry in the oven for 2-3 hours until crisp, with the oven door slightly ajar. **Chef's Tips: Wedge a wooden spoon in the door to keep it open!*
- 11. Cool completely before placing in an airtight container. Serve these delicious malva pudding rusks with a cup of milky tea and ENJOY!





