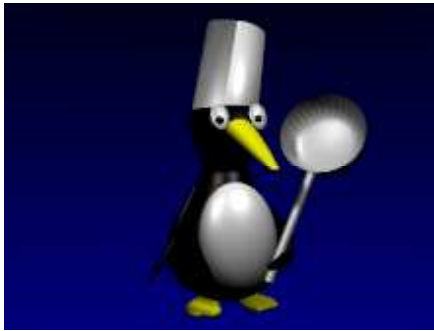


Microwave steamed pudding



Categories: Desserts

Yield: 4 servings

- Boiled mixture:
 - brown sugar: 3/4 cup
 - milk: 1 cup
 - sultanas: 1 cup
 - butter: 13 g
 - mixed spice: 1 tsp
- Others:
 - flour: 1 cup
 - baking soda: 1 tsp
 - salt: pinch
- Topping:
 - golden syrup:

Put first ingredients in large glass bowl and microwave on high for 3 minutes.

Stir, and leave for ~1 hour.

Add other ingredients, mix well and pour into ring container primed with golden syrup.

Cover with clingfilm, and microwave on high for 3-3.5 minutes. Stand for 3 minutes.

Turn upside down onto a plate, and serve with hot custard.
