

SUPER SWEET PUDDINGS

By Mr Colchester and Miss Ormes



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FITNESS

Rose Hill 
Primary School

Part of **GIPPESWYK COMMUNITY
EDUCATIONAL TRUST**

Achieving success together

INGREDIENTS

- 85g wholemeal flour
- raisins
- 50g soft brown sugar
- 3 eggs
- 300ml milk
- tinned fruit
- honey (for topping)

PREP TIME

- Prep | 10 m
- Cook | 20-25 m
- Ready in | 35-40 m

PROCEDURE

- 01** Add the flour and sugar into a bowl. Make a well and add the eggs in the middle. Whisk together.
- 02** Now add the milk and whisk again.
- 03** Drain the tinned fruit and add to a baking tray, along with some raisins. Pour the batter mixture over the top being sure to cover everything.
- 04** Bake in the oven for 20-25 mins at 200-220 degrees until it is golden.
- 05** Let the pudding cool and then spoon out into individual bowls. Drizzle with honey and enjoy!