

Aunty Wendy's recipes



Lemon sticky toffee pudding

Serves 6-8

2tsps vanilla extract

4tblsps lemon marmalade

150g ready to eat apricots

325g jar lemon curd

Juice of 1 lemon

110g butter

175g light muscavado sugar

3 large eggs

225g self raising flour

Sauce

200g light muscavado sugar

75g butter

150ml whipping cream

Juice of 1 lemon

Preheat the oven to 190C, fan 180C gas 5

In a pan bring 200ml water, the vanilla extract and the lemon marmalade to the boil.

Add the apricots and bring back to the boil, turn off the heat.

When sufficiently cooled whizz in a food processor with half of the lemon curd and the lemon juice. Blend until smooth.

Brush the dish with butter.

Cream the butter and muscavado sugar in a large bowl until light and fluffy.

Add the eggs slowly and whisk until combined – it may look curdled.

Stir in half of the flour and slowly whisk in then whisk in the remainder.

Whisk in the apricot lemon mix.

Put half of this mixture in the oven proof dish, dot with the half jar of lemon curd then cover with remaining sponge mixture.

Place on a baking sheet and cook for 50- 55 minutes.

To make the sauce.

Put all of the sauce ingredients into a small pan, heat until the sugar has dissolved.