

Aunties' Steam Pudding

The Kitchen - evercottage.com

Warm, comforting and wonderfully old-fashioned, steam pudding was a special treat at The Old Ranch. Slowly steamed until soft and rich, then served with cream, it was the perfect pudding for bringing everyone together around the table.

Ingredients

For the pudding:

1 cup plain flour
1 cup beef suet, finely chopped or grated
$\frac{3}{4}$ cup brown sugar
1 teaspoon baking powder
$\frac{1}{2}$ teaspoon mixed spice
$\frac{1}{2}$ cup sultanas
1 egg, lightly beaten
$\frac{3}{4}$ cup milk

For the sauce:

125g butter
$\frac{3}{4}$ cup brown sugar
1 cup boiling water
1 teaspoon vanilla

Method

To make the pudding:

- 1 Grease a 1-litre pudding basin and cover the base with a circle of baking paper.
- 2 In a bowl, mix together the flour, suet, brown sugar, baking powder, mixed spice and sultanas.
- 3 Add the egg and milk and mix well.
- 4 Spoon the mixture into the prepared basin and press down gently.
- 5 Cover tightly with foil and secure with string.
- 6 Place the basin in a large pot with a trivet or an upturned plate underneath.
- 7 Add enough water to come halfway up the sides of the basin.
- 8 Cover and steam gently for **2½–3 hours**, topping up the water if needed.

To make the sauce:

- 1 Melt the butter in a saucepan.
- 2 Add the brown sugar and boiling water. Stir until the sugar dissolves.
- 3 Remove from the heat and stir in the vanilla.
- 4 Serve the warm pudding with the hot sauce poured over the top.