

Honey Comb Pudding

125g butter

1 $\frac{3}{4}$ cups SR flour

$\frac{1}{4}$ cup castor sugar

$\frac{3}{4}$ cup milk

2 eggs, lightly beaten

1 tspn vanilla essence

150g fresh honeycomb, roughly chopped

Thick cream and fresh honeycomb to serve

Preheat oven to 180 `C

Brush a deep 6 cup round ovenproof bowl with melted butter; line the base with baking paper.

Using electric beaters, beat the butter & sugar until light and creamy. Gradually add the eggs and vanilla essence, beating well after each addition.

Using a large spoon, fold in the sifted flour alternately with the milk until just combined. Fold in the chopped honeycomb. Spoon the mixture into the prepared pudding bowl. Bake for 45-50 minutes, or until a skewer inserted into the centre of the pudding comes out clean.

Turn the pudding out of the bowl onto a serving plate and serve with thick cream and the extra honeycomb. Drizzle the top of the pudding with honey.

Enjoy!

Jock & Pam

The Holistic Beekeepers