

Coconut Syrup Pudding



100g BUTTER 2 EGGS 100g SUGAR 2 Teas. AGAR POWDER or **GELATINE** 2 Teas. GLUTEN FREE **BAKING POWDER** 



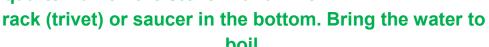
160g ONE OF LOLA'S GLUTEN FREE PLAIN FLOUR BLENDS.

2 TEAS. VANILLA ESSENCE



4 Tbsp. COCONUT SYRUP 1/4 CUP MILK

Place a saucepan with a lid about a quarter full on the stove with a wire



Using an electric mixer, cream butter, sugar and vanilla. Beat in the eggs. With a wire whisk lightly fold in the milk and flour-agar/gelatine.

Grease well with margarine a one litre pudding basin. Place the coconut syrup in the bottom of the basin and pour on the batter.

Loosely top the mixture with a sheet of baking paper.

Place the pudding on the rack in the boiling water with the paper sitting on top. With the lid on steam the pudding for 45 minutes.



**Lola's Superfine Flour** 100g Besan flour 100g Potato Starch 50 fine rice flour

