



FoD RECIPE: Class 80 – Speech House Pudding

Adapted from *Good Things in England*, Florence White, 1932 and
House of Lancaster Cookery Book, Hilda Hillman Moser, 1986

The recipe may be adapted to be vegan and/or gluten free; list recipe changes next to your bake.

Recipe makes 3 individual puddings but may be scaled up or down to suit.

Ingredients

60g butter, softened plus extra for greasing
25g caster sugar
2 eggs, separated
60g plain flour
2 tablespoons raspberry jam
½ teaspoon bicarbonate of soda dissolved in a tablespoon of milk
4 tablespoons raspberry jam to serve

Method

1. Grease three mugs with butter and line the bottoms with discs of baking paper.
2. Cream together the butter and sugar until light and fluffy.
3. Beat in the egg yolks one at a time. Then gradually add the flour, beating well between each addition.
4. Beat in 2 tablespoons of raspberry jam.
5. In a separate bowl, beat the egg whites until they form unwavering peaks.
6. Quickly stir the bicarbonate of soda and milk mixture into the pudding batter.
7. Immediately fold the egg whites into the pudding batter using a gentle cutting motion.
8. Spoon the mixture into the three mugs. Cover them tightly with lightly buttered sheets of foil.
9. Place the three mugs into a large pan and then add enough boiling water to come halfway up the sides of the mugs. Bring the water to a boil over a high heat and then place on the lid.
10. Reduce the heat and simmer for approximately 35 minutes. Add more water if necessary.
11. Remove the mugs from the water and let the puddings rest for several minutes.
12. Remove the foil lids and then invert the puddings onto separate plates. Carefully remove the baking paper.
13. Melt the remaining raspberry jam and pour over the puddings.
14. Choose your best pudding for showing. Let it cool completely before covering with a transparent cover, such as clingfilm, ready for presentation on the show bench.
15. Your remaining puddings can be eaten whilst still warm or reheated later. They are best served with plenty of warm custard.