



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Steamed Orange and Ginger Pudding (Judy Walker)

### Ingredients

- 1 Large and 1 small orange, zested
- 3 Tsp. Ground ginger
- 125g Soft unsalted butter
- 75g Stem ginger, roughly chopped
- 125g Soft dark brown sugar
- 2 Large eggs
- 125g Plain flour
- 5-7cm Root ginger, grated
- 1 ½ Tsp. Baking powder

### Method

- Boil a saucepan of water on the boiling plate and place the small orange in the pan. Boil for 10 mins, then set aside to cool.
- Cream and butter and sugar in a bowl with an electric mixer for a couple of minutes, then add the eggs and the ground, root and stem ginger.
- In a separate bowl combine the flour and baking powder then add these to the wet ingredients. Add the orange zest and stir to combine.
- Grease a one litre pudding basin with butter and place circle of greaseproof paper in the bottom. Cut a 5mm slice from the widest part of the large orange and place it in the bottom of the basin. Half fill the basin with the batter. Pierce the small boiled orange all over with a sharp knife or skewer and press this centrally into the mixture. Spoon the remaining batter around the orange.
- Cover the top of the basin with greaseproof paper and foil and tie with string to seal. Place the basin into a large saucepan and pour in a couple of inches of boiling water. Bring back to the boil on the boiling plate, before transferring to the simmering plate for 20 mins. Then place in the **AGA Simmering oven** (or **Everhot lower oven set at 120°C**) for a further two hours....or three or four....