

EASY HĀNGĪ BURNT SUGAR STEAMED PUDDING (This mixture amount is sufficient for 2 large oven bags)
Serves 6-10 per bag

Ingredients:

Burnt Sugar

- 1 cup of sugar
- 2 cups of boiled water

pudding wet ingredients

Burnt/caramelized sugar mixture

Add the following to burnt/caramelized sugar mixture while still hot

- 1 cup superfine/caster sugar
- 6 large tbsp's butter
- ½ cup golden syrup or maple syrup
- 3 eggs, beaten
- 1 ½ teaspoons baking soda

pudding dry ingredients (Sieved together in a bowl)

- 4 cups self raising flour
- 2 teaspoons baking powder

Instructions for wet mixture:

1. Place sugar into a sauce pan on medium high heat and ensure the sugar is evenly covering the base of the pot. Allow sugar to burn to a dark caramelized colour.
2. Measure 2 cups of boiled water and gradually add to the darkened burnt sugar and stir continuously until all the dark caramelized sugar has dissolved. Take off stove!

(For a lighter colour mixture, just add more water until you reach the preferred colour.)

Wet pudding mix:

1. Add the following to the hot burnt sugar liquid
 - Butter, sugar, golden syrup or maple syrup & beaten eggs & baking soda
2. Gradually combine the burnt sugar mixture into dry ingredients and mix.

(Mixture should not be dry)

Preparing Basket:

3. Fold out the opening of large oven bag halfway down on the outside.
4. Place the bag evenly in the bottom of the hāngī basket shaping the inside of the bag to the inner side of the basket.
5. Pour half of the mixture into the bag and spread out evenly.
6. Place 2 taste capsules in the bottom, centre area of the pot.
7. Using handles, place basket containing pudding into the pot, place the lid on and carry out normal cooking time as you would when cooking your hāngī
8. Turn stove on full heat for 10 minutes.
9. After 10 minutes, pour 5 cups of hot water ensuring no water gets into the bag. Pull the sides of the bag up and twist the top of the bag slightly to stop any steamed water from dripping into the pudding mix!
10. Return the lid back onto the pot and cook for another 30 minutes.

NB: 2 OVEN BAG MIXTURES CAN BE COOKED AT THE SAME TIME PLACING 1 BAG IN EACH BASKET, PLACING BOTH BASKETS IN THE HĀNGĪ POT.

SERVE WITH CUSTARD & CREAM OR YOUR FAVORITE TOPPING AND ENJOY!

