



Steam Pudding with Raspberry Sauce

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Ingredients

- 125 grams butter
- 125 grams castor sugar
- 125 grams self raising flour
- 2 eggs
- [Wild Appetite Raspberry Sauce](#)



Method

Grease a glass/metal bowl and pour in raspberry sauce from bottle.

Beat butter and sugar until light and fluffy. Beat in eggs slowly. Mix in flour.

Spoon mixture into bowl on top of WILD APPETITE Raspberry Sauce sauce.

Cover with baking paper. Place in pot with boiling water and simmer for 1½ hours.