



**SIMPLY
SEASONAL**

Rhubarb and Ginger Pudding

Serves 4-6

100g of dark soft brown sugar

100g Butter

100g self-raising flour

2 eggs

1 lemon

2 heaped tablespoons Simply Seasonal Rhubarb Jam

40g stem ginger chopped finely

1 tablespoon stem ginger syrup



1. Grate rind of lemon and squeeze juice
2. Warm juice with rhubarb jam and stem ginger syrup and mix thoroughly
3. Pour into a greased 2 pint pudding dish
4. Cream butter and sugar together until light and fluffy
5. Beat in eggs and then mix in self-raising flour
6. Mix in lemon rind and chopped ginger
7. Pile mixture on top of rhubarb mix in pudding dish
8. Cover with cling film and steam for 1.5 hours
9. Serve piping hot with crème fraiche or vanilla ice-cream