

Şeker Pekmezli Puding

Traditional British Treacle Pudding (Şeker Pekmezli Puding) - steamed sponge cake with golden syrup. Authentic recipe with step-by-step instructions.

20 min

HAZIRLIK

45 min

PIRME

1h 5min

TOPLAM

6

PORSIYON

Easy

ZORLUK

Şeker Pekmezli Puding

Malzemeler

- 175 g unsalted butter
- 180 g flour
- 3 tsp baking powder
- 3 egg
- 180 g granulated sugar
- 1 pinch salt
- 1 fresh lemon juice

Yapılış

- Prepare the pudding basin**

Grease a 1.2-liter pudding basin thoroughly with butter, coating all surfaces. Spoon 3 tablespoons of golden syrup into the bottom of the basin.
- Make the pudding batter**

Cream 175g butter with 180g sugar in a large mixing bowl using an electric mixer or wooden spoon until light and fluffy, about 3-4 minutes.
- Beat in 3 eggs one at a time, mixing well after each addition until fully incorporated.
- Add 3 teaspoons black treacle and mix until evenly distributed throughout the batter.
- Sift 180g self-raising flour with 1 pinch of salt, then fold into the creamed mixture using a large spoon until just combined.
- Add 1 tablespoon milk gradually, stirring gently until the mixture has a soft dropping consistency that falls easily from the spoon.
- Fill and cover the basin**

Spoon the batter into the prepared basin over the golden syrup, leaving 2cm space at the top. Level the surface gently with the back of a spoon.
- Cover with a sheet of buttered parchment paper, then aluminum foil, both pleated down the center to allow for expansion. Secure tightly with kitchen string around the rim.
- Steam the pudding**

Place the basin on a trivet in a large saucepan and pour in boiling water to reach halfway up the sides. Cover the pan and steam for 2 hours

15 minutes, topping up with boiling water as needed.

10 Unmold and serve

Carefully lift the basin from the steamer and remove the coverings. Run a knife around the edges to loosen, then invert onto a warmed serving plate. Serve immediately while hot.

?puçlar?

Ensure all ingredients are at room temperature before mixing to create a smooth, well-incorporated batter that steams evenly.

Grease your pudding basin thoroughly and line the bottom with parchment paper to prevent sticking and ensure easy removal.

When covering for steaming, create a pleat in the foil and parchment paper to allow for expansion during cooking.

Keep the water at a gentle simmer during steaming - vigorous boiling can cause the pudding to become tough and chewy.

Test for doneness by inserting a skewer into the center - it should come out clean or with just a few moist crumbs.

Let the pudding rest for 2-3 minutes after steaming before turning out to prevent it from breaking apart.

Warm your serving plates and have your accompaniments ready, as treacle pudding is best enjoyed immediately while hot.

If making ahead, the uncooked pudding can be assembled and refrigerated for up to 24 hours before steaming.