



## Strawberry pudding

*Recipe by Zola Nene*

Serves: 6

Cooking: 30min

Difficulty: Easy

### Ingredients :

- 400g strawberries, quartered
- 3 Tbs Selati Icing Snow
- 3 eggs
- 1 cup Selati Demerara sugar
- ½ cup milk
- 1 tsp vanilla extract
- 1 cup cake flour, sifted
- Strawberry ice cream to serve

### Methods :

- Preheat the oven to 180°C. Butter and lightly flour a 24cm pie dish.
- Toss the strawberries into the dish, then sprinkle with Icing sugar.
- Whisk together the eggs and demerara sugar until light and fluffy.
- Mix in the milk and vanilla.
- Fold in the flour then spoon on top of the strawberries.
- Bake for 40-50 minutes or until lightly browned and a toothpick inserted into the centre comes out clean.
- Serve warm, with a scoop of strawberry ice cream.