

Golden Syrup Dumplings

Ingredients

Dumplings

3 cups plain flour

1.5tspn baking powder

60g butter

3 eggs whisked

150ml milk

Zest of 1 lemon

Syrup

Grated rind and juice of a lemon and orange.

1cup golden syrup

180g butter

Method

Preheat oven 180 degrees

Sift together the flour and baking powder.

Rub butter into the flour, until it looks like bread crumbs.

Add the eggs and mix gently.

Now add the milk and mix to combine.

Roll into walnut sized balls. Use a little flour on your hands if the mixture is too sticky. Place the balls in a baking dish.

Mix all the syrup ingredients together in a saucepan.

Place on the stove and heat gently until the butter is melted.

Bring to a gentle boil then reduce to a simmer for 5 minutes.

Pour over the dumplings.

Place in the oven and bake for 10minutes.

Remove from the oven and baste dumplings with the syrup and return to the oven for a futher 10 minutes.

Enjoy.