Golden Syrup Dumplings

**Ingredients**

**Dumplings**
- 3 cups plain flour
- 1.5 tspn baking powder
- 60g butter
- 3 eggs whisked
- 150ml milk
- Zest of 1 lemon

**Syrup**
- Grated rind and juice of a lemon and orange.
- 1 cup 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 10 minutes.

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

Enjoy.