



Peach pudding

NIBBLEDISH CONTRIBUTOR

Ingredients

- 6 ripe peaches or nectarines halved and stones removed.
- 4 heaped teaspoons of demerara sugar
- 1 vanilla pod, scored lengthwise and seeds removed
- 1/2 cup butter
- 1/2 cup castor sugar
- 2 large free range eggs
- 1 cup self raising flour

Instructions

1. Preheat the oven to 180 °C/350°F/gas 4.
2. Put peaches in a saucepan with the demerara sugar, the vanilla seeds and 4 tablespoons of water. Simmer for 5 mins and then place into a well-greased and lightly floured ovenproof dish or bowl.
3. Beat together the butter, caster sugar and eggs until light and fluffy.
4. Add the flour, mix thoroughly and spread over the peaches.
5. Bake in the preheated oven for 45 minutes.
6. Remove from the oven and serve with ice-cream.