

A decorative border of small, stylized cake slices with pink frosting and white icing, arranged in a rectangular frame around the text.

Orange Delicious Pudding

Ingredients (12 tastes)

- Melted butter, for greasing
- 20g (1/4 cup) desiccated coconut
- 3 oranges, rind finely grated
- 60g (8 tbs) butter or margarine
- 130g caster sugar
- 2 eggs, separated
- 250mls (1 cup) milk
- 5 tbs self-raising flour
- Icing sugar, for dusting
- Pinch salt

Method

1. Preheat oven to 180°C. Grease a 20cm (1.5- litre/6-cup) round ovenproof dish with the butter or margarine and sprinkle with coconut.
2. Juice 2 of the oranges to make 125mls (1/2 cup) juice. Beat butter, sugar and orange rind in a bowl with electric beaters until well combined. Add the egg yolks and half the milk and beat well. Stir in the orange juice. Use a large metal spoon to fold in the sifted flour and salt with the remaining milk.
3. Whisk egg whites in a bowl with electric beaters until stiff peaks form. Fold into orange mixture with a large metal spoon until just combined. Pour into prepared ovenproof dish and bake in preheated oven for 40 minutes or until golden. Serve warm.