

# Maple syrup steam pudding baked in the Miele steam oven

**Recipe for 4 persons**

## **Description**

Steamed in small individual cake pans, served up side down in a plate and generously drizzled with maple syrup.

## **Note**

You can replace the steam oven by putting the cake pans in a sauce pan, and add water to 3/4 of the height of the cake pans, place a lid on top of the sauce pan. Bring the water to boil, then reduce the heat and cook for about 20 minutes.

## **Ingredients**

### pudding

- 225 Gr Butter
- 115 Gr Sugar
- 3 Unit(s) Egg
- 220 Gr Flour
- 2 Tsp Baking powder
- 115 Ml Milk
- 500 Ml Maple syrup

## **Preparation**

- Preparation time **30 mins**

### Steam pudding

In a bowl using a whisk, cream together the sugar and the butter then add the eggs and mix well.

In a separate bowl, mix the sifted flour and the baking powder together, then add them to the wet mixture by folding with a rubber spatula, finish by adding the milk.

### Cake pans set up

Butter each cake pan and pour about 75 ml of maple syrup in each. Next, fill your mold to 3/4 with the pudding recipe. Finally, cover each mold with plastic wrap.

**Bon appétit!**