

Treacle Pudding

Traditional British steamed treacle pudding with golden syrup. This classic comfort dessert features light sponge cake and rich treacle syrup.

20	45	65	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Treacle Pudding

Ingredients

- 175 g unsalted butter
- 180 g flour
- 3 tsp baking powder
- 3 egg
- 180 g granulated sugar
- 1 pinch salt
- 1 fresh lemon juice

Instructions

- 1 Prepare the pudding basin**

Generously butter a 1.2-liter pudding basin, coating all sides. Spoon 3 tablespoons of golden syrup into the bottom of the basin.
- 2 Make the pudding batter**

Cream 175g softened butter with 180g caster sugar using an electric mixer on medium speed until pale and fluffy, about 3-4 minutes.
- 3 Beat in 3 eggs one at a time, mixing well after each addition until fully incorporated. Add 3 teaspoons of golden syrup and mix until combined.**
- 4 Sift 180g self-raising flour with 1 pinch of salt into a separate bowl. Gradually fold the flour mixture into the butter mixture, alternating with 2-3 tablespoons of milk, until you have a smooth batter that drops easily from the spoon.**
- 5 Prepare for steaming**

Spoon the batter into the prepared basin and level the surface with the back of a spoon. Cut a circle of parchment paper and a circle of foil, both larger than the basin rim.
- 6 Butter the parchment paper and place it butter-side down over the pudding. Cover with the foil circle, making a pleat in the center of both layers to allow for expansion. Tie securely around the rim with kitchen string.**
- 7 Steam the pudding**

Place the basin in a large steamer or saucepan with a tight-fitting lid. Pour in enough boiling water to reach halfway up the sides of the basin.
- 8 Cover and steam at a gentle boil for 1 hour 45 minutes, topping up with more boiling water as needed to maintain the water level. The pudding is done when it springs back lightly when pressed and has pulled slightly from the sides.**

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Serve

Remove the basin from the steamer and let stand for 2-3 minutes. Remove the coverings and run a knife around the edge to loosen. Invert onto a warmed serving plate and serve immediately while hot.

Tips

Use room temperature eggs and butter for the smoothest batter - cold ingredients can cause the mixture to curdle and create a dense pudding.

Always butter your pudding basin generously and add a circle of parchment paper to the bottom to prevent sticking during the long steaming process.

Check your steamer water level regularly during cooking and top up with boiling water as needed to maintain consistent steam.

Create a proper seal by pleating the parchment paper and foil together before tying with string - this prevents water from seeping into the pudding.

Test doneness by inserting a skewer into the center; it should come out clean with just a few moist crumbs attached.

Let the pudding rest for 5 minutes after steaming before turning out - this helps it hold its shape better.

Warm your serving plate before turning out the pudding to help maintain temperature and prevent the golden syrup from setting too quickly.

Save time by preparing the pudding basin and covering materials while the batter rests - this ensures everything is ready for immediate assembly.