

Easy Homemade Malva Pudding with a Rich Creamy Toffee Sauce

Granulated white sugar works best for that crisp, caramelized edge.



OVEN
350°F

TIME
35 min

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INGREDIENTS

The Pudding Base:

Sugar (1 cup): Granulated white sugar works best for that crisp, caramelized edge.

Large Eggs (2): These provide the structure and lift.

Apricot Jam (1 cup): The "secret" ingredient that provides the signature tang and gooey texture.

Milk (1/2 cup): To thin the batter to the perfect consistency.

Baking Soda (1 teaspoon): Essential for the reaction with the jam to create a light crumb.

Cake Flour (1 cup): Provides a finer, softer texture than all-purpose flour.

Salt (1/4 teaspoon): To balance the sweetness.

Butter (1/2 cup, melted): Adds richness and flavor.

The Signature Cream Sauce:

Cream (1 cup): Use heavy whipping cream for maximum decadence.

Sugar (1 cup): To create the syrupy glaze.

Water (1/2 cup): To ensure the sauce is thin enough to soak deep into the sponge.

Butter (1/2 cup): Because you can never have too much butter in a pudding!

Vanilla Extract (1 teaspoon): For that classic aromatic finish.

DIRECTIONS

1. Prep the : Oven: Preheat your oven to 180°C (350°F). Lightly grease a medium-sized baking dish (approx. 9x9 inch) with butter or non-stick spray.
2. Cream the : Base: In a large mixing bowl, beat the 1 cup of sugar and 2 eggs together until the mixture is pale and fluffy. Stir in the apricot jam until well combined.
3. The "Fizz" Step: In a small separate bowl, stir the baking soda into the milk. You'll notice it might bubble slightly-this is good! Gradually pour this into your jam mixture.
4. Incorporate : Dry Ingredients: Gently fold in the cake flour, salt, and melted butter. Mix until just combined; do not overmix, or the pudding will be tough.
5. Bake: Pour the batter into your prepared dish. Bake for 30-35 minutes. You are looking for a deep golden brown color and a springy center.
6. Make the : Sauce: While the pudding bakes, combine the cream, sugar, water, butter, and vanilla in a small saucepan over medium heat. Bring it to a boil, then reduce heat and let it simmer for about 5 minutes until the sugar is fully dissolved and the sauce is glossy.
7. The : Soak: This is the most important part! As soon as the pudding comes out of the oven, poke a few holes in the surface with a fork and pour the hot sauce over the hot pudding.
8. Rest: Let it sit for at least 15 minutes. The sponge will drink up that sauce like a sponge.

SWAPS & NOTES

Flour: If you don't have cake flour, you can use all-purpose flour, but the result will be slightly denser.

Jam: While apricot is traditional, I've seen versions using orange marmalade for a citrusy twist.

Butter: Always use unsalted butter if possible so you can control the salt levels yourself.

Lower Sugar: You can reduce the sugar in the sauce by 25% if you prefer a less intense sweetness, though the traditional version is quite sugary.

TIPS FOR SUCCESS

Temperature Matters: Both the pudding and the sauce must be hot when they meet.

This ensures the sauce penetrates all the way to the bottom rather than just sitting on top.

Don't Under-bake: The caramelized edges are the best part.

If it looks a bit dark, don't panic-that's the jam caramelizing!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-homemade-malva-pudding-with-a-rich-creamy-toffee-sauce/>