

SWEET DUMPLING WITH SULTANAS

You will need.....

3oz. (85g) Sultanas.
5oz. (140g) Packet of Dumpling mix.
2 good dessert spoons of sugar.
Water.

And this is what you do.....

Soak the Sultanas in warm water (Or Brandy or Sherry, if you are feeling adventurous!)for about an hour to 'plump' them up a bit.

Drain the sultanas and mix all the ingredients together with a little water to make a stiff dough.

Put the dough into a heatproof basin that has been greased with butter, (you could put some raspberry jam in the bottom of the bowl first) and then place the basin in a pan of boiling water so that the water only comes half-way up the bowl.

Place a lid on the saucepan and simmer for about ten minutes.

Test to see if the dumpling is cooked through by pushing a sharp kitchen knife into the dumpling; and if cooked the knife will come out clean without any of the dough on it.

When cooked remove the bowl from the saucepan and with a kitchen spatular go round the inside edge of the bowl to release from the sides if necessary.

Divide into four pieces and serve in individual dishes with a thickish custard poured all over the dumplings.

As an alternative to the sultanas you could include chopped apples in the mixture, or currants, or mixed fruit. Experiment!!