

# Hangi Steamed Pudding Recipe

This recipe is from my Auntie Traze. It is a slightly better version of the burnt sugar pudding which is overly hyped and makes a lot of mess and smell.

## Ingredients;

375g Butter or Margarine  
6 Cups Flour  
2 ½ Cups Sugar  
3 Tbsp Cocoa  
A little boiling water  
6 Eggs  
5 tspn baking powder  
2 tspn cinnamon  
2 tspn mixed spice  
1 tspn nutmeg

**Note:** It is important that this dish is made by hand. ALL mixing is to be done by hand.

1. Add butter, flour and sugar to a large bowl and rub with your fingers until it forms a crumbly mixture.
2. Add the baking powder and spices and rub in well with your hands.
3. Add a little bit of boiling water to the cocoa to make a dark runny paste. This gives the pudding its dark colour.
4. Add a small amount of water to the baking soda (froth and mix) and then combine this with the cocoa mixture.
5. Add the wet mixture and eggs to the bowl and mix with your hands until combined.
6. Rub out all the lumps with your hands until the mixture is smooth.
7. Grease 2 large A10 tins liberally with butter. The MORE butter the better here! You'll want them to slide out easily when they're cooked.
8. Distribute the mixture evenly into the two tins.
9. Cover the tins with a layer of greaseproof paper first and then a layer of tin foil over the top. Tie with string.
10. You're done! Add the puddings to your Hangi and serve with cream or custard ☺



You'll need 2 of these large A10 sized fruit tins... empty ones of course.