

Microwave Sponge Puddings with a Mincemeat & Apple sauce



Mince pie overload? Did you know 3.5 million mince pies are binned each Christmas!
These delicious puddings use mincemeat in a different way to keep the festive feeling, but ensures nothing goes to waste.

Microwave Sponge Puddings

with a Mincemeat & Apple sauce



This recipe can be made as one large pudding. Place the mixture into a greased 1 litre / 2-pint pudding basin cover loosely with cling film and cook on Full Power for 4 1/2 - 5 minutes

For the sauce

- 2 cooking apples, peeled and chopped
- Mincemeat
- Grated zest and juice of 1 orange
- 2 tbsp brandy (optional)

Make the sauce by putting the apples in a large jug and adding the rind and juice of 1 orange. Cover and microwave for 3-4 minutes. Add 3 heaped tbsp mincemeat and microwave for a further 2-3 minutes. Stir in the brandy and serve with cooked sponge puddings.

NB Microwave timings are for an 800W microwave

For the sponge

- 110g soft margarine
- 110g caster sugar
- 1 tsp vanilla extract
- 2 eggs
- 110 g self-raising flour
- 1 tsp baking powder
- 2 tbsp milk

1. Cream margarine and sugar together until light and fluffy. Gradually beat in the eggs and vanilla and then fold in the flour, baking powder and finally the milk.
2. Grease 5 or 6 small glass pudding basins or ramekin dishes and half fill each one with the cake mixture.
3. Arrange the dishes in a ring pattern in the microwave and cook for 4 1/2 – 5 minutes on Full power. Leave to stand for 30 seconds.
4. Use a round bladed knife to run around the edge of each dish to help turn the sponges out.
5. Pour the sauce over each sponge pudding.

*Serve with
custard
too if desired*

Serves 5-6

