

## Staffordshire Yeomanry Pudding



### Ingredients

For the sweet shortcrust pastry:

- 1 3/4 cup or 220g plain flour
- 1/2 cup or 113g butter
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1 egg yolk
- 1 tablespoon cold water

For the filling:

- 1/2 cup or 113g butter
- 1/2 cup or 100g sugar
- 1/4 cup or 28g ground almonds
- 1/2 teaspoon vanilla
- 1/4 teaspoon salt
- 2 egg yolks
- 1 egg white
- 2 tablespoons jam

### Method

- 1 Make sweet pastry
- 2 Grease pie dish line with pastry
- 3 spread with jam
- 4 Whip eggs

5 beat together sugar butter and Almonds

6 beat in whipped eggs

7 Pour over the jam

8 Bake on high until pastry is cooked, then reduce heat to low and cook for a further 45 minutes