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## Potjie Pudding

### SYRUP

125 ml water  
250 ml hanepoot (sweet) wine  
250 ml fresh orange juice  
100 g sugar  
10 ml butter  
5 ml grated orange rind  
1 clove  
1 stick cinnamon  
25 ml lemon juice  
2 ml ground ginger

### BATTER

160 g butter  
100 g castor sugar  
2 eggs, whisked  
25 ml apricot jam  
5 ml grated orange rind  
5 ml vanilla essence  
180 g self-raising flour  
pinch salt  
5 ml bicarbonate of soda  
250 ml milk  
150 g seedless raisins

Place all ingredients for the syrup in a potjie and bring to the boil. To make the batter, cream the butter and castor sugar together. Add the eggs and beat well. Also add the apricot jam, orange rind and vanilla essence and blend. Sift the flour and salt together and gradually add to the mixture. Blend well. Dissolve bicarbonate of soda in the milk and add to the mixture with the raisins. Blend well. Drop spoonfuls of the mixture into the boiling syrup, cover and simmer for about 20-30 minutes or until the surface no longer looks like uncooked dough. Serve with cream, custard or ice cream.