



**BAKED GOODS
FROM REGION
TO REGION**

Eve's Pudding

This month, we invite you to try a modern-day take on an old favourite, Eve's Pudding! The first known recipe dates back to 1824 during the reign of Prince William Augustus, Duke of Cumberland. As third and youngest son of King George II, he held the position from 1726 and is best known for his role in putting down the Jacobite rising at the Battle of Culloden in 1746, which helped making him immensely popular in parts of Britain.

Our recipe is made using IREKS CREME CAKE and IREKS PREMIUM CUSTARD. The traditional pudding contains sweet sliced apples, which are included in the bottom of the sponge cake. After baking, you can glaze it with warm apricot jam.

CUMBERLAND

Today, the historic county of Cumberland in the North West of England lies within the larger administrative area of Cumbria. It covers spectacular areas spanning the Lake District, the North Pennines and the Solway Firth. The highest point of the County is Scafell Pike which is also the largest and most prominent mountain in England at an elevation of 978 meters (2,209 feet above sea level).

CUMBERLAND



Eve's Pudding

using IREKS CREME CAKE MIX

Batter:

IREKS CREME CAKE MIX	1.000 kg
Whole egg	0.350 kg
Vegetable oil	0.300 kg
Water	0.225 kg
Total weight	1.875 kg

Mixing time: 4 minutes

Apple filling:

Apples, cut	0.200 kg
Water	0.040 kg
Total weight	0.240 kg

Instructions for use: Put in a large pot and stir, cook on medium heat for 10 minutes and allow to cool.

Cold cream:

IREKS PREMIUM CUSTARD	0.350 kg
Water	1.000 kg
Total weight	1.350 kg

Mixing time: 3 - 4 minutes

Scaling weight: 0.500 kg

Instructions for use: For the cold cream, mix IREKS PREMIUM CUSTARD and water and fill into a piping bag. Put the apple filling in the cake tin, spread the batter and pipe the cold cream. Subsequently, bake.

Baking temperature: 180° C

Baking time: approx. 45 minutes

Instructions for use: After baking, spread with warm apricot jam.

