Microwave Self Saucing Orange Pudding

**Season:** All year  
**Type:** Dessert  
**Difficulty:** Medium

**Recipe Source:** taste  
**From the Garden:** oranges

### Equipment:
- Cup measure
- 1/3 cup measure
- Micro grater
- Scales
- ½ cup measure
- ½ cup measure
- Juicer
- 2 bowls
- spatula
- Microwave safe dish
- Microwave safe jug
- Whisk
- Dinner plate
- Foil
- skewer

### Ingredients:

#### Pudding
- 1 cup SR flour
- 1/3 cup raw sugar
- 1 orange, rind finely grated
- 60 grams butter, melted, at room temperature
- ½ cup fresh orange juice
- 1 egg

#### Sauce
- 2/3 cup raw sugar
- 1 ½ cups fresh orange juice

### What to do:
- Lightly grease a microwave-safe dish with melted butter.
- Combine flour, sugar and orange rind in a bowl.
- In another bowl whisk together butter, juice and egg.
- Stir into flour mixture until well combined.
- Spoon into prepared dish.
- Smooth surface.
- **Make sauce:** Place sugar and orange juice into a heatproof, microwave-safe bowl or jug.
- Cook on MEDIUM (50%) power for 3 minutes, stirring every minute, or until sugar dissolves.
- Cook on HIGH (100%) power for 1 to 2 minutes or until sauce comes to the boil.
- Pour hot sauce over batter to evenly cover pudding.
- Place pudding onto a microwave-safe rack or upturned dinner plate.
- Cook, uncovered, on MEDIUM (50%) power for 8 to 9 minutes or until a skewer inserted around edges comes out clean but centre is still a little sticky.
- Cover tightly with foil.
- Stand for 5 minutes or until centre is no longer sticky.