

Coconut, vanilla and passionfruit puddings

<p>Ingredients</p> <ul style="list-style-type: none">• 200 g Butter, at room temperature, chopped• 3/4 cup Caster Sugar, plus 1 tsp extra to dust• 1 tsp Vanilla Essence• 3 Eggs• 1/2 cup Passionfruit Pulp• 1 cup Self-raising Flour• 1/2 cup Plain Flour• 1/2 cup Desiccated Coconut• Cream, to serve <p><u>Sauce</u></p> <ul style="list-style-type: none">• 3/4 cup Passionfruit Pulp• 1/2 cup Caster Sugar	<p>Equipment</p> <ul style="list-style-type: none">• knives• chopping boards• measuring cups & spoons• ramekins• saucepan• electric mixer• sifter/sieve
<p>What to do</p> <ol style="list-style-type: none">1. Preheat oven to 180°C or 160°C fan and grease 6 $\frac{3}{4}$-cup capacity ovenproof dishes. Using electric beaters, beat butter, sugar and vanilla until light and creamy.2. Add eggs one at a time, beating well between each addition. Beat in the passionfruit pulp. Sift flours together and fold in, until just combined. Fold in coconut.3. Spoon into prepared dishes and smooth the surface. Place onto oven tray and bake for 25 mins, or until springy to a gentle touch in the centre. Dust with extra caster sugar.4. Meanwhile, to make the sauce, combine passionfruit pulp, $\frac{1}{2}$ cup of water and sugar in a small saucepan. Stir over low heat without boiling, until sugar dissolves. Bring to the boil then simmer over	

medium-low heat for 5 mins, until reduced and thickened slightly.

5. Serve puddings warm with passionfruit sauce and cream.