


Strawberry pudding

<p>• PORTIONS 8 PREPARATION TIME 20 minutes COOK TIME 45 minutes</p>	
<u>Ingredients</u>	<u>Preparation</u>
<ul style="list-style-type: none"> • 375 ml (1 1/2 cups) flour • 5 ml (1 teaspoon) baking powder • 1.25 ml (1/4 tsp) salt • 250 ml (1 cup) sugar • 5 ml (1 teaspoon) vanilla extract • 1 egg • 60 ml (1/4 cup) melted butter • 180 ml (3/4 cup) 2% milk <p>For the strawberry filling:</p> <ul style="list-style-type: none"> • 675 g (about 1 1/2 lb) strawberries, halved or quartered • 180 ml (3/4 cup) sugar • 30 ml (2 tbsp.) lemon juice • 5 ml (1 teaspoon) cornstarch 	<ol style="list-style-type: none"> 1. Preheat the oven to 180°C(350°F). 2. In a saucepan, combine the ingredients for the strawberry filling. Bring to a boil while stirring. 3. Pour the strawberry filling into a round mold 20 cm (8 in) in diameter and 10 cm (4 in) high. 4. In a bowl, mix the flour with the baking powder and salt. 5. In another bowl, whisk the sugar with the vanilla, egg and butter. Gradually add the dry ingredients, alternating with the milk and mix until a homogeneous preparation is obtained. 6. Pour the batter into the mold. Level the surface. Bake for 45 to 50 minutes. 

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