

# Peach Jam Buckwheat Pudding with Creamy Peach Drizzle



## Ingredients

- 2/3 cup gluten-free peach jam
- 185 g softened butter
- 2/3 cup caster sugar
- 1 tsp vanilla bean paste
- 3 eggs
- 1 cup buckwheat flour
- 2 1/2 tsp gluten-free baking powder
- 3/4 cup almond meal

- 1/2 cup milk
- 410g can peach slices in juice, drained
- 200ml tub double thick cream, for serving

## Methods:

1. Prepare a greased and lined 8-cup metal pudding basin. Spread half of the peach jam in the base.
2. Using an electric mixer, beat softened butter, sugar, and vanilla until fluffy. Add eggs one at a time, beating well. Sift buckwheat flour and baking powder over the mixture. Add almond meal and milk; fold until combined.
3. Spoon batter over jam in basin. Secure lid. Place in a saucepan with boiling water halfway up the basin. Simmer for 1 hour 30 minutes. Let stand for 10 minutes.
4. Halve peach slices and pat dry. Heat remaining peach jam in a pan for 2 minutes. Add peach slices; cook for 1-2 minutes.
5. Turn pudding onto a plate. Spoon peach mixture over pudding. Serve with cream.