

ORANGE DELICIOUS PUDDING

<i>Ingredients</i>	<i>Equipment</i>
¼ Cup Desiccated Coconut	Ovenproof Dishes
Zest of 3 Oranges	Cup Measures
60 Grams Margarine	Juicer
¾ Cup Sugar	Zester
2 Eggs Separated	Large, Medium & Small Mixing Bowls
1 Cup Milk	Whisk
½ Cup Self Raising Flour	Large Metal Spoon
Pinch Salt	
Margarine to grease dishes	
Paper Towel	
Electric Beater	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Place a small amount of margarine onto the paper towel and wipe each dish with the margarine. Sprinkle the desiccated coconut into each dish.
4. Zest 3 oranges.
5. Juice the oranges to make ½ cup of juice.
6. Whisk the margarine, sugar and orange zest in the large mixing bowl until well combined.
7. Separate the eggs.
8. Add the egg yolks and half the milk and beat well.
9. Stir in the orange juice.

10. Use the large metal spoon to fold in the flour and salt with the remaining milk.
11. With the electric beater, beat the egg whites in the medium mixing bowl until soft peaks form.
12. Fold the egg whites gently into orange mixture with the large metal spoon until just combined.
13. Pour into prepared dishes and bake in a 180 degree pre heated oven for approximately 20-30 minutes or until golden.