

**5 min treacle pud (or jam - treacle surprise, as in jam not treacle)**

**6 oz sugar**

**6 oz butter**

**6oz S.R flour**

**2 eggs - medium**

**1 tsp vanilla essence**

**1/2 tsp baking powder**

**milk, small amount, add until pud drips thickly off back of spoon**

**Cream sugar, butter add flour , add eggs,baking powder and van essence. Use batter bowl for this.**

**Add small amount of milk if mixture far too thick**

**Oil v slightly rice cooker up to halfway. Por a generous amount of treacle or jam into base of rice cooker. Add cake mixture on to top.**

**Cook on high 5-6 mins or until sides of sponge are slightly coming away from sides of r cooker. Take closed lid off and concave inner, put a plate over top of r cooker and invert. Pud should 'flop' down on to plate. Treacle is now all over top of sponge and it can be cut like a cake**