



Great School Food you can enjoy at home

Recipe

Sugar Smart Peach Melba Pudding



Ingredients

400g tin of Peach Slices
in Natural Juice
100g Frozen
Raspberries
100g Flora / Vegetable
Spread (dairy free)
80g Demerara Sugar
150g Porridge Oats

Method

1. Empty peaches in to baking tray (save juice)
2. Mash with fork, then pour saved juice back over fruit
3. Scatter the raspberries over the peaches
4. Melt Flora/vegetable spread and sugar together. Remove from heat
5. Stir through porridge oats
6. Spread mixture over the fruit
7. Bake at 180°C /Gas Mark 5 for 20/25 minutes until golden brown
8. Serve with custard or ice cream.
9. Or serve with Crème Fraiche or Greek yoghurt for a lower sugar option

Allergens

Cereals containing Gluten, Milk

My Notes

**Serves 4
Suitable for Vegetarians**



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