

# STEAMED WALNUT & ORANGE SQUASH PUDDING

*A steamed pudding is like a cake that is boiled and is a delicious dessert for a cold evening. The pudding basin must be halfway submerged into water and then covered so that the temperature remains even and consistent during the cooking time, and it cannot touch the bottom of the pot. To do this you may have a small cookie rack that fits inside a large pot such as a Dutch Oven, or you can improvise. I used the grater blade attachment for a food processor and it worked well as it allows bubbles to rise through it easily and sits flat which keeps the pudding basin from teetering and falling sideways.*

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## Ingredients

1 small jar Walnuts in  
syrup, about 5 ounces

3 Eggs

1 Cup Sugar

2 Cups grated Hubbard  
Squash

1 Tablespoon Orange  
Zest

¼ teaspoon Orange  
Extract

1 ½ Cups Flour

Pinch of salt

2 teaspoons ground  
Ginger

2 teaspoons Baking  
Powder

## Directions

Prepare a 1 Quart decorative pudding basin by using pan spray to coat the interior walls completely and generously. Pour the walnuts in syrup into the bottom of basin and evenly distribute.

Place a large pot on the stove that has a lid and place rack in the bottom and fill with 1 inch of water. In a small mixing bowl whisk together the flour, salt, ginger and baking powder.

Peel and grate squash, about 1 ½ Pounds of Hubbard squash with the skin on. Beat eggs and sugar until pale yellow and foamy, about 3 minutes on high speed. Fold in the squash and then add flour mixture and mix well. Pour batter into prepared basin and cover with foil slightly mound up the foil to allow room for the batter to rise and grease the underside so that it will not stick to the foil.

Tie securely with butcher's twine and place in the prepared pot. Use a jug of water to fill halfway up the sides of the pudding basin. Bring water to almost boiling and then reduce heat to a low simmer and place lid on the pot. Cook for 1 hour.

Use a bamboo skewer to insert into the top through the foil to determine if the cake is cooked the skewer should come out clean with no batter sticking to it. When ready, remove from the water and allow to cool for 5 minutes.

Remove the foil, take a paring knife and run the knife around the edge to release any cake from the outer rim. Invert a serving plate on top of the pudding and then invert both before lifting the basin off the pudding.

If it is having trouble releasing from the basin, use your fingers to *gently* pull the pudding from the edges if needed and then repeat inversion.

Serve while still warm with boiled custard, ice cream and / or whipped cream.