PREP: 15
COOK: 25
SERVES:6

Air Fryer Passionfruit & Coconut Self Saucing Pudding

Bursting with coconut richness and tangy passionfruit, this golden pudding creates its own luscious sauce as it cooks in the Air Fryer — no extra steps required! Perfect for a fuss-free dessert that's light, creamy, and full of summer vibes all year round.

Ingredients

Pudding

80g butter, melted (+ more for greasing)

1/2 cup caster sugar

1/2 cup coconut milk

1/2 cup desiccated coconut

2 eggs

1 1/4 cups (185g) self-raising flour

Method

STEP 1

Grease a round or rectangular 1.6L baking dish (whichever fits in your air fryer) by brushing with melted butter.

STEP 2

Combine the sugar and desiccated coconut in a medium bowl. Sift over the self raising flour and stir.

STEP 3

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.

Ingredients

2 tsp Queen Organic Vanilla Extract

Dollop cream, to serve

Sauce

1/2 cup caster sugar

1 tbsp cornflour

3/4 cup coconut milk

1/3 cup fresh lemon juice

1/4 cup passionfruit pulp (+ extra to serve)

Method

In a large jug combine the coconut milk, eggs, vanilla extract, 2 tbsp passionfruit pulp and melted butter and whisk well with a fork until combined. Pour the wet mixture into the dry mixture and mix, then transfer the batter to the greased Pyrex baker and level the top with a spoon.

STEP 4

To make the sauce, combine the sugar and cornflour and sprinkle evenly over the pudding mixture.

STEP 5

Combine the coconut milk, lemon juice and 1/4 cup passionfruit pulp in a microwave safe jug and microwave in short bursts until bubbles are forming at the edges (don't worry if the mixture looks like it is curdling). Remove from the microwave and gently pour the mixture over the back of a spoon on top of the cake mixture.

STEP 6

Preheat air fryer to 160°C. Carefully place pudding in the airfryer and bake for 25-30 minutes until the top has formed to a cake consistency and a skewer inserted only to the middle of the batter comes out clean (the sauce will be forming at the bottom of the dish). If the top is browning quicker than the pudding is cooking, cover the top with foil for the remainder of the cook.

STEP 7

Remove from air fryer and sit for 5-10 mins, then sprinkle the top with icing sugar and serve with dollop cream and extra passionfruit pulp.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.