



Serves	4
Prep (min)	10
Cook (min)	8-10

'BLOOD' BERRY PUDS & SWEET SPIDERWEB CUSTARD!

No tricks, this is definitely a treat for Halloween! **Remember** to let a grown-up check every packet label for allergens (and traces of allergens) before you start.

Free from

Dairy
Egg
Gluten
Nuts
Peanut
Soya
Sesame
Shellfish
Fish

Ingredients

1 grown-up

'Blood'berry Puds

150g blackberries
180g Doves Farm gluten free self raising flour
1 tsp baking powder (gluten free)
4 tbsp sunflower oil
2 tbsp Sweet Freedom (4 tsp extra for the cups)
200ml dairy free milk
1 tsp vanilla extract

Sweet Spiderweb Custard

3 tbsp Bird's Custard Powder
500ml dairy free milk
1 tbsp Sweet Freedom (to make the web)

Method

1. Take one grown-up and put them in charge. Then grease four coffee cups with sunflower oil and divide the blackberries into each one (keep one berry aside to be the 'spider'). Add a squirt of Sweet Freedom to each cup (approx 1 teaspoon).
2. In a bowl sift the gluten free flour and baking powder. Then add the sunflower oil, 2 tbsp Sweet Freedom, dairy free milk, vanilla extract and mix together until smooth.
3. Spoon the mixture over the berry cups and zap in the microwave on high for 4-5 minutes, until the puds have risen and have a bit of a sticky top. **BE CAREFUL** the cups will be very hot. Leave to cool in the cups until you're ready to serve.
4. In a microwavable bowl mix the custard powder with a splash of dairy free milk to make a paste. Add the rest of the dairy free milk and stir until well combined.
5. Microwave the custard on high for 3 minutes, then stir. Continue to zap for a further 2 minutes. Once cooked, the custard will be as **hot** as molten lava, so let the grown-up pour it into a serving bowl to cool a little before adding the spiderweb!
6. To serve, carefully run a knife around the edge of each pud and tip out onto a tea plate. Swirl Sweet Freedom on top of the custard in a spiral to make the web.
7. Using a cocktail stick, drag one spike out from the centre of your spiral, then drag another spike into the centre, continue until your web is complete! Pop a 'spider' blackberry on top of the web and serve to spook your dinner guests! Mwah ha ha ha...

IMPORTANT INFORMATION

Even though we have made every effort to check all product ingredients are free from listed allergens, please always make sure to double check product labels before consuming. Product ingredients and manufacturing processes change frequently. Therefore Allergy Adventures® cannot be held responsible for any consequences that may arise from any information listed on this page.

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A world of serious fun