

# Butterscotch Pudding

**Recipe source:** Renae Bradshaw

**Serves:** 2 medium sized

**Difficulty:** Easy

<b>Ingredients:</b>		<b>Equipment:</b>	
<ul style="list-style-type: none"> <li>• 1 cup self raising flour</li> <li>• ¾ cup sugar</li> <li>• 2 tablespoons butter</li> <li>• ½ cup milk</li> </ul>	<p><b>Sauce:</b></p> <ul style="list-style-type: none"> <li>• 2 ½ tablespoons syrup</li> <li>• 1 tablespoon butter</li> <li>• 1 ½ cups water</li> </ul>	<ul style="list-style-type: none"> <li>Measuring cups</li> <li>Measuring spoons</li> <li>2 large heatproof dishes.</li> <li>Electric hand mixer</li> </ul>	<ul style="list-style-type: none"> <li>Medium mixing bowl</li> <li>Spoon</li> <li>Jug</li> </ul>

**What to do: Preheat oven to 180**

- ⊗ Grease the heat proof dishes with the butter; be very generous so that the pudding doesn't stick.
- ⊗ Beat the flour, sugar, butter and milk together in medium mixing bowl with electric beater until a batter is formed.
- ⊗ Melt the syrup, butter and water together in small saucepan.
- ⊗ Pour sauce over sponge using a spoon to evenly distribute.
- ⊗ Bake in a moderate oven for 30-40 minutes.
- ⊗ Serve warm and ENJOY.