

# Butterscotch Self-Saucing Pudding

## Ingredients (serves 6)

3/4 cup brown sugar  
1 1/4 cups (190g) self-raising flour  
100g butter, melted  
1 egg  
1/2 cup (125ml) milk  
4 tbs golden syrup  
1 tbs cornflour  
1 1/2 cups (375ml) boiling water  
Double cream or ice cream, to serve



## Method

Preheat oven to 180°C. Grease a 1.5 litre (6 cup) ovenproof dish. Combine 1/4 cup of the brown sugar and all of the flour in a bowl. Add the melted butter, egg, milk and 2 tbs of the golden syrup and stir until combined. Spoon into greased dish.

Combine the remaining 1/2 cup of brown sugar and cornflour. Sprinkle over the pudding mixture.

Combine boiling water with the remaining 2 tbs of golden syrup. Pour over the top of the pudding mixture and bake for 40-45 minutes or until a skewer inserted into the centre comes out clean. Serve with double cream or ice cream.

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