

# Self Saucing Butter Scotch Pudding

## Ingredients

90g butter, softened

2 Table Spoons Golden Syrup

$\frac{3}{4}$  cup dark brown sugar

1 cup self-raising flour

$\frac{1}{2}$  Cup Milk

1  $\frac{1}{2}$  Cups Boiling Water

### Step 1

Preheat oven to 180°C/160°C fan-forced. Mix Flour and Brown Sugar in a 250mm (10 inch) oven proof glass / pottery bowl until no lumps.

### Step 2

Mix milk into Dry mixture until smooth batter – add melted Butter and Golden Syrup and mix until smooth.

### Step 3

Gently pour over mixture hot water (use mixing spoon close to mixture surface to stop splashing)

### Step 4

Bake for 30 – 35 minutes or until golden brown on top

(use soufflé bowl or glass pyrex bowl approx. 2 to 3 lt)