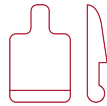




Butterscotch Self Saucing Pudding



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 50 MINUTES



SERVES: 4-6

Ingredients

- 1 ½ cups self raising flour
- 2/3 cup brown sugar
- 125g butter, melted
- 125ml cream
- 2tbsp caramel topping
- 1 egg, lightly beaten
- 1 cup brown sugar, extra
- 1tbsp cornflour
- 300ml boiling water
- 175ml cream, extra

Method

Preheat oven on CircoTherm to 170°C and place the wire rack on shelf 3.

Place the flour into a medium size bowl, add the brown sugar and using a whisk, mix to combine.

Make a well in the centre then add the butter, cream, caramel topping & egg. Mix until smooth & combined. Spoon the mixture into a greased 2 litre ovenproof dish.

Combine the extra brown sugar and the cornflour and sprinkle evenly over the pudding mixture.

Place the boiling water & the extra cream in a jug and stir to combine. Carefully pour this over the brown sugar mixture. Bake for 45 to 50 minutes.

Serve warm with cream or ice cream.

Notes
