Butterscotch Pudding

Recipe source: Renae Bradshaw

Serves: 2 medium sized

Difficulty: Easy

**Ingredients:**
- 1 cup self raising flour
- ¾ cup sugar
- 2 tablespoons butter
- ½ cup milk

**Equipment:**
- Measuring cups
- Measuring spoons
- 2 large heatproof dishes
- Electric hand mixer
- Medium mixing bowl
- Spoon
- Jug

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**Sauce:**
- 2 ½ tablespoons syrup
- 1 tablespoon butter
- 1 ½ cups water

**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.