



# Self-Saucing Butterscotch Honey Pudding

EASY • 40 MINS

There's nothing like scooping into a self-saucing pudding when you're craving something sweet. Dreamy butterscotch made with Capilano Pure Honey adds a light caramel flavour that pairs beautifully with slices of seasonal fruit to create evening delight for your tastebuds.



**SKILL LEVEL**  
Easy

**PREP TIME**  
10 mins

**COOKING TIME**  
30 mins

**SERVINGS**  
6-8

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## Ingredients

### Batter

- 210g (1½ cups) self-raising flour
- 65g (¼ cup) brown sugar
- 125g unsalted butter, melted
- 90g (¾ cup) Capilano Pure Honey
- 125ml (½ cup) thickened cream
- 1 egg, lightly beaten
- 1 tsp vanilla extract

### Sauce

- 50g (¼ cup) brown sugar
- 1 tsp cornflour
- 200ml (¾ cup + 1 tbsp) thickened cream
- 200ml (¾ cup + 1 tbsp) water
- 100g unsalted butter
- 180g (½ cup) Capilano Pure Honey

Used in this recipe

## Method

1. Batter: Preheat oven to 150°C (fan-forced). Grease a 2-litre ovenproof dish with butter and set aside.
2. In a mixing bowl, combine flour and brown sugar for batter.
3. In a small bowl, combine melted butter, honey, and cream. Stir well to dissolve honey.
4. Pour liquid into mixing bowl. Add beaten egg and vanilla. Mix until smooth.
5. Spoon batter into greased ovenproof dish. Spread evenly and set aside.
6. Sauce: In a small bowl, combine brown sugar and cornflour.
7. Sprinkle sugar and cornflour mix evenly over batter.
8. In a small pot, combine butter, cream, water, and honey. Stir over medium heat and remove once simmering (alternately, heat ingredients in microwave in 30 second increments, stirring in between, until sugar is melted and mixture is combined).
9. Using the back of a dessert spoon, pour hot liquid over the batter.
10. Bake for 30-40 minutes, or until an inserted skewer comes out clean.
11. Rest for 10 minutes before serving.
12. To store, cover remaining pudding with cling wrap and store in the refrigerator for up to three days.

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