



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 **Aussie Coastal 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

Ingredients

Batter

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

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

Sauce

- 50g (½ 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 Coastal Honey**

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.

Used in this recipe



AUSSIE COASTAL HONEY

Travel to Australia's pristine coasts, where salty bushlands and sun-kissed shores grow trees such as Ironbark, Bloodwood, Gum and Coastal Mangroves that our bees forage to create uniquely Australian honey.

Sweet, and a little savoury

The unique salty-savoury notes of our Coastal Honey make it ideal with cheese – from grazing platters to honeyed haloumi or even a wattleseed damper! Keep it on hand to add a gentle caramel and acid note to salad dressings such as honey mustard, green goddess, or raspberry vinaigrette, or bring the lovely buttery and floral honey notes to your morning avocado toast. Add chilli flakes or goat's cheese for an extra twist!

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Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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