

Butterscotch Pudding

Ingredients

- 2 Tbsp margarine
- 1/2 cup white sugar
- 1 cup rich milk
- 1 cup sifted flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup raisins (or dates)
- 1/4 cup chopped walnuts

Syrup

- 2 cups lukewarm water
- 1 cup brown sugar
- 2 tsp butter
- 1 Tbsp cornstarch

Instructions

1. Cream 2 Tbsp margarine with 1/2 cup white sugar.
2. Add 1 cup rich milk, 1 cup sifted flour, 2 tsp baking powder, 1/2 tsp salt, 1/2 cup raisins, and 1/4 cup chopped walnuts. Mix to form a batter.
3. Make the syrup: combine 2 cups lukewarm water, 1 cup brown sugar, 2 tsp butter, and 1 Tbsp cornstarch. Mix well and boil for five minutes.
4. Grease a casserole dish.
5. Pour the syrup into the casserole first, then pour the batter over it.
6. Bake for one hour at 350°F.

Butterscotch Pudding *Sweet*

1 1/2 cups Raisins 50 minutes

Cream 2 Tbspns. Margarine with $\frac{1}{2}$ cup white sugar. Add to this 1 cup rich milk, 1 cup sifted flour, 2 teaspoons baking-powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup raisins and $\frac{1}{4}$ cup chopped walnuts. *dates*

Now make a syrup of two cups lukewarm water, one cup brown sugar, two teaspoons butter, one tablespoon cornstarch. Mix this well, and boil for five minutes. Grease a casserole. Pour in syrup first, and then the batter over it. Bake for one hour at 350'

*Can use plain rich milk to
Ernestine - New Years Eve 1952 serve -*

