QUEEN
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PREP: 10 min
COOK: 45 min
SERVES: 6

Baileys Butterscotch Self-Saucing Pudding

This winter, take your pudding up a notch with this indulgent Baileys-spiked Butterscotch creation. Served piping hot, it will warm you to your toes, and there's plenty of sauce to go round too!

Ingredients

Cake

100g butter, melted
½ cup (125ml) milk
3 tsp Queen Natural Vanilla Extract
2 tbsp golden syrup
1 egg
1 ¼ cups (185g) self-raising flour
¼ cup (55g) firmly packed brown sugar

Sauce

½ cup (110g) firmly packed brown sugar
½ tbsp cornflour
2 tbsp golden syrup

Method - Cake

STEP 1

Preheat oven to 180°C (fan forced). Grease a 1.5L baking dish or individual oven safe bowls with cooking spray.

STEP 2

In a large bowl, combine melted butter, milk, vanilla, golden syrup and egg and mix well. Add flour and sugar, mixing until well combined. Transfer to prepared dish and prepare sauce.

Method - Sauce

STEP 1

Combine brown sugar and cornflour, and sprinkle evenly over the pudding mixture. Dissolve golden syrup in boiling water, add Baileys (mixture may look curdled) and pour over the back of a spoon over the top of the cake mixture. Bake for 45 minutes until golden.

STEP 2

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Ingredients

1 ½ cups (325ml) boiling water

½ cup (125ml) Baileys Irish Cream Liqueur

Method - Sauce

Dust with icing sugar and serve in bowls with cream and an extra drizzle of baileys.

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