

Tory Pudding with Liberal Sauce

Preheat oven to 350

Sauce:

1 cup brown sugar
1 cup boiling water
1 teaspoon butter
1 teaspoon vanilla

Butter a casserole dish or 8x8 pan. In a bowl, mix the brown sugar, boiling water, and the butter. Pour into the casserole dish and set aside.

Batter:

¼ cup soft butter
½ cup brown sugar
1 egg, beaten
1 cup flour
3 teaspoons baking powder
½ teaspoon salt
½ cup raisins

Mix the butter and sugar and add the egg. In a separate bowl, mix the flour, baking powder, salt, and raisins. Batter will be thick. Dollop the dough on top of the sauce – don't worry – it will all come together when baked.

Place, uncovered, in a 350-degree oven for about 25-30 minutes until it's reached a nice brown crusty colour.

Serve warm with some vanilla ice cream or some whipped cream.

Nice to see the two "parties" come together so nicely.