



PREP: 35 min  
COOK: 2 hrs 15 min  
SERVES: 8-10

## Gingerbread Pudding with Old Fashioned Butterscotch Sauce

Rich with brown sugar, glacé ginger and toasted pecans, this steamed pudding drenched in butterscotch sauce is truly a beautiful thing. Just add a splash of cream or ice cream to serve!

### Ingredients

#### Pudding

160g butter, softened  
2/3 cup (105g) brown sugar  
4 large eggs  
2 cups (300g) plain flour  
2 tsp Baking Powder  
2 tsp ground ginger  
¼ cup glacé ginger, finely diced  
1/3 cup (80ml/115g) golden syrup  
2 tsp Queen Madagascan Vanilla Bean Paste  
½ cup (60g) pecans, roughly chopped

### Method - Pudding

#### STEP 1

Generously butter a pudding basin and refrigerate while preparing batter. Cream butter and brown sugar until light and creamy. Add eggs one at a time, until well combined. Sift together dry ingredients and add slowly to egg and butter mixture. Fold in golden syrup, glacé ginger and vanilla.

#### STEP 2

Bring a large pot of water to a simmer, ensuring the pot is large enough to hold the pudding basin with the lid on. Place an egg ring in the bottom of the pot to prevent the basin touching the bottom of the pan.

#### STEP 3

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## Ingredients

### Butterscotch Sauce

$\frac{3}{4}$  cup (120g) brown sugar  
 $\frac{1}{2}$  cup (80g) dark brown sugar  
125g butter  
330ml cream

## Method - Pudding

Place pecans in pudding basin then top with batter. Cut a round of baking paper place over top of batter over sides of basin. Cover with two or three pieces of foil and tie with string to hold. Place pudding into pot of simmering water, put lid on pot and steam for two hours, topping up water every 30 minutes.

## Method - Butterscotch Sauce

### STEP 1

For the sauce, melt butter over medium heat and add brown sugars, stirring until mixture bubbles. Stir vigorously to combine, then stir in cream and bring to the boil, reducing heat slightly to allow sauce to darken and thicken into butterscotch.

### STEP 2

To serve, turn pudding onto a serving plate. Top with pecans and finish with butterscotch sauce.

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