

## Ginger Pudding with Butterscotch Sauce

10 portions

### Ingredients

Johnny Bags Sponge Pudding	0.416gr
Sunflower Oil	0.050ml
Water	0.208ml
Johnny Bags Ground Ginger	0.001gr
Johnny Bags Ground Cinnamon	0.001gr

### Syrup

Margarine	0.040gr
White Sugar	0.150gr
Fresh Cream	0.200ml

### Method

1. Place sponge pudding in a mixing bowl and add the ginger, cinnamon, water and oil. Mix well and pour into a well greased baking tray. Bake for 25 – 30 minutes and remove from oven.
2. Add all the ingredients for the syrup into a sauce pot and bring to the boil. Lower heat and let simmer for 5 – 10 minutes. Once pudding comes out of the oven, pour over the hot syrup and serve hot.

