

Molasses Pudding

Ingredients:

½ Cup	Butter
¾ Cup	Molasses
2 Cups	Flour
1	Egg
1 Tsp	Baking Soda
¼ Cup	Sugar
Pinch of Salt	
1/3 Cup	Milk
¾ Cup	Raisins (optional)
1 Tsp	Cinnamon

Directions:

Cream butter and sugar; add eggs and molasses; add dry ingredients and place dough in a pudding bag and boil for 2 hours. Serve with sauce.

Sauce:

1 Cup Brown sugar
2 Tbsp Butter
1 2/3 Cups Water
1 Tsp Vanilla
Cornstarch to thicken

Add all ingredients to a saucepan and bring to a boil, then thicken with cornstarch.