



### **Golden Syrup Dumplings**

50g butter  
1 1/2 cups (225g) self raising flour  
3/4 cup (185g) milk  
2 tbsp golden syrup

### **Syrup Sauce**

50g butter  
3/4 cup (160g) brown sugar  
2 cups water  
1/3 cup (120g) golden syrup

### **Method**

In a large bowl, add the flour and the butter.

With your hands rub the butter with the flour until it resembles fine breadcrumbs.

Add the milk and golden syrup and stir to form a thick, sticky batter.

In a large saucepan place all of the syrup ingredients into the pot starting with the water.

Bring to a boil and stir, then reduce to a simmer.

Add tablespoons of the batter to the sauce. The batter will expand (that's okay). Allow to simmer for 10 minutes, then turn the dumplings. Allow them to cook for another 5-10 minutes. You'll know the batter is cooked if you poke it with a skewer it comes out clean from batter.