

Cottage Pudding

Recipe from the kitchen of Mary Quantrell

Ingredients

- 1 1/2 c flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 c sugar
- 1 egg
- 1/2 c milk
- 1/2 c butter, melted

Instructions

1. Mix together the flour, baking powder, salt, and sugar.
2. In a separate bowl, combine the egg, milk, and melted butter; stir gently into the flour mixture.
3. Pour into a pan.
4. Bake at 400°F until brown, 20 to 25 minutes.

Cottage Pudding
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 $\frac{1}{2}$ t salt $\frac{1}{2}$ C. sugar

Mix

1 egg

$\frac{1}{2}$ C. Milk

$\frac{1}{2}$ C. butter melted stir gently into
flour mixture Pour into the pan.
bake untill brown 20 to 25
400° oven

