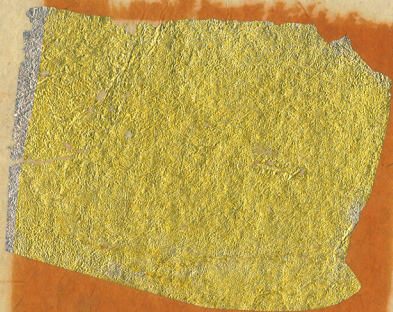


The Butterscotch
Pudding Pan



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David Morrish

DeadCat Press

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My aunt and Godmother, *Léonie Guyot*, has made a particularly delicious dessert for as long as I can remember. When I was a small child, I recall crouching by the low, ground-level kitchen window of the basement suite she shared with my other aunt, *Monique*. I loved to smell the hot butterscotch pudding as it sat cooling on the window sill just inches away from me on the other side of the screen. I knew that this evening's dessert would be heaven, a treat I greatly anticipated during my visits to the city each summer.

As time went on, the by-now famous butterscotch pudding would appear and be presented at group feasts, family events and birthdays (especially mine), always baked in the same rectangular white enameled pan with rounded corners and black trim. This was Nonie's special pan, a pan which I never saw performing any other role, although I'm sure that it was used to cook many meals throughout my aunts' daily lives.

As time went on the recipe was copied out to many family members. No one could make a butterscotch pudding which had the same flavour, texture

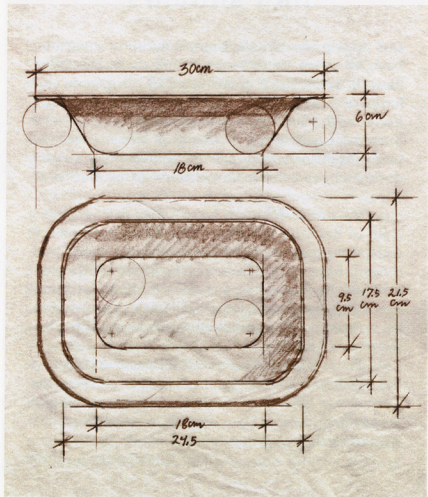
and appearance which Nonie's pudding invariably had. All swore that the pan must make the difference. It was revered and coveted by all. Léonie once found a shiny new pan which was exactly the same and thought that now everyone could make a perfect butterscotch pudding. It was soon obvious that the new pan did not work as well, and the older, worn, darkened pan achieved even more status and reverence.

My wonderful aunt, Léonie, has now reached a time in her long life where she no longer needs to cook and produce the ubiquitous butterscotch puddings. I have been chosen as the "keeper of the pan" and take the honour very seriously. My first attempt at making butterscotch pudding in the pan was a total success, unlike previous attempts in other less worthy receptacles.

There may be other potentially useful cookware out there, so I enclose the deceptively simple recipe. I encourage all to try to make a truly marvelous butterscotch pudding. If you happen to have the perfect pan, the pudding will be transcendent.

David Morrish, November, 2000

The PLAN



The PAN



Outside length: 30 cm; width: 21.5 cm
Inside length (top): 24.5 cm; (bottom): 18 cm
Inside width (top): 17.5 cm; (bottom): 9.5 cm
Height (depth): 6 cm

No identifying marks other than
interior discoloration and small scratches.



The RECIPE

Syrup:

1 1/2 cups boiling water
1 cup brown sugar
2 tablespoons butter
Let simmer while you
mix the batter.

Batter:

Cream together:

1 1/2 tablespoons soft
butter
1/2 cup white sugar

Add alternatively:

1/2 cup milk
3/4 cup flour to which
has been added:
1 heaping teaspoon
baking powder
1 pinch salt

Then add:

1/2 teaspoon vanilla

Grease the pan with butter.



Add the batter first.
Spread evenly over the
bottom of the pan.

Pour the warm syrup
over it.

Place in a 350°F to 375°F
oven for 40 minutes or
until well browned and
bubbly.

Cool on a rack until ready
to eat (ideally while still
warm.)

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Please Note:
Metric measure
is not appropriate
for this pan.
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Yum!!!



Léonie Guyot
Empress of the Butterscotch Pudding

Léonie Guyot

C O L O P H O N

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Limited to 10 copies,
of which this is Number 6.

Dawn Horn