

## ***Molasses Pudding***

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- 1½ cups whole wheat flour
- 2 tsp baking powder
- 1 tsp salt
- 1 stick unsalted butter (cut in half)
- 2/3 cup light brown sugar, packed
- ½ cup raisins
- 1 cup milk
- Grated lemon rind (from 1 lemon)
- ½ cup blackstrap molasses
- 1 ¼ cups water
- Juice of 1 lemon

Sift together flour, baking powder, and salt.

Cream half of the butter and gradually add sugar and mix until light and fluffy.

Add milk alternately with flour, beating after each addition until smooth. Stir in raisins and lemon rind.

Turn into a well-greased 9-inch square pan.

Combine remaining butter, molasses, water, and lemon juice in saucepan. Bring to boil. Remove from heat and pour gently over batter.

Bake in 350°F oven 45 minutes (may cover top loosely with foil to prevent scorching). Serve warm.

**Submitted by Michael Bordeaux (MS '08, PHD '14)**

