

# Caramel Pudding II

*Jean Seelow*

*Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991*

*1 cup sugar  
1 cup flour  
1/2 teaspoon salt  
2 teaspoons baking powder  
2/3 cup raisins  
1/2 cup nuts  
2/3 cup milk  
1 teaspoon vanilla  
1 1/2 cups hot water  
1 1/3 cups brown sugar  
1/3 cup butter*

Preheat the oven to 375 degrees.

In a bowl, soak the raisins for about 10 minutes.

In a bowl, combine the raisins, sugar, flour, salt, baking powder, nuts, milk and vanilla. Mix well.

Transfer the mixture to a greased 9x13-inch pan.

In a bowl, mix the hot water, brown sugar and butter. Stir well. Pour the mixture over the top in the baking dish.

Bake for 35 minutes.

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Per Serving (excluding unknown items): 3332 Calories; 108g Fat (28.2% calories from fat); 34g Protein; 585g Carbohydrate; 14g Dietary Fiber; 186mg Cholesterol; 2848mg Sodium. Exchanges: 7 Grain(Starch); 1 1/2 Lean Meat; 5 Fruit; 1/2 Non-Fat Milk; 20 Fat; 26 Other Carbohydrates.