

Hasty Dick

Dough Ingredients:

1 ½ cups Plain Flour
3 teaspoons baking powder
small pinch of salt
Milk (if using powdered, add water)

Syrup Ingredients:

1 table spoon golden syrup
2 ½ oz (70gm) butter (approx 1lge table spoon)
½ cup sugar
1 cup boiling water

Method:

Mix the dough ingredients into a stiff ball. Divide into small portions and place into a saucepan (or camp oven).

Pour over the syrup ingredients.

Simmer for 20 to 30 minutes with lid on saucepan.

Serve with icecream, cream, or custard.

- Sue Wilson's



Hasty Dick (also known as "Quick Richard") was a popular request whilst we were on the Canning Stock Route. Of course we had to ration such delights!
