



Sticky Toffee Pudding

Sarah's servings: 8, Sarah's skill: Easy, Baking time: 50 mins

Ingredients

150g Chopped Stoned Dates
140ml Boiling Water
1 tsp Bicarbonate of Soda
75g Soft Unsalted Butter
75g Soft Dark Brown Sugar
2 Large Eggs
1 tsp Vanilla Extract
175g Self Raising Flour

Sauce

150g Unsalted Butter
150g Soft Dark Brown Sugar
225ml Double Cream

Method

- Chop the dates and place them in a medium sized heatproof bowl, add the bicarbonate of soda, then pour over the boiling water. Set aside for about 10 minutes.
- Pre-heat the oven to 180 degrees centigrade (160 fan) Gas mark 4.
- Prepare a 0.9L ceramic bowl by greasing the base and sides with butter and place a small circle of baking parchment at the base to prevent sticking.
- In the bowl of a stand mixer place the butter and sugar and beat until light and fluffy.
- Add the eggs and vanilla gradually and mix until fully combined.
- Add the flour and mix.
- Then add the date mixture including the water and mix again.
- Pour the mixture into the prepared bowl.
- Bake for 45-50 minutes or until a skewer comes out cleanly.
- While it is baking make the sauce by putting the butter and sugar in a medium sized pan. Slowly heat to melt the butter and sugar.
- When it is melted turn the heat up so it just starts to boil stirring all the time.
- Take off the heat and add the cream and mix until it's all combined.
- Run a small spatula around the edge of the bowl and then turn out onto a plate for serving.
- Pour some of the sauce over the cake and put the rest in a jug for serving.
- Serve with ice-cream or fresh cream.