

## Sticky Date Pudding

### Ingredients:

- 840g pitted dates, roughly chopped
- 3 teaspoons bicarb soda
- 3 cups boiling water
- $\frac{3}{4}$  cup brown sugar
- 140g butter, softened
- 6 eggs
- 2 teaspoons vanilla essence
- 3  $\frac{3}{4}$  cups plain flour
- 4  $\frac{1}{2}$  teaspoons baking powder

### Method:

1. Preheat oven to 180°C.
2. Line and grease three baking dishes.
3. Place chopped dates in a bowl and sprinkle over bicarb soda. Pour over boiling water and stand 10 minutes.
4. When dates are soft, mash well with a potato masher or fork.
5. Put butter and sugar into the bowl of an electric mixer. Beat until combined and smooth.
6. Add eggs and vanilla and beat until incorporated.
7. Add flour and baking powder and mix until flour is incorporated.
8. Add dates and mix quickly until dates are well incorporated into the batter.
9. Pour mixture evenly between the three baking dishes, smoothing the surfaces.
10. Bake for 35 minutes or until a skewer inserted into the centre comes out clean.
11. While still hot, poke about 40 holes all over the surface using a skewer. Pour  $\frac{1}{3}$  cup of **Butterscotch Sauce** over each pudding and leave to soak in for 10 minutes before removing from the tins.
12. Serve warm with remaining warm sauce and ice cream or cream.



### Butterscotch Sauce:

### Ingredients:

- 2  $\frac{1}{2}$  cups brown sugar
- 3 cups heavy cream
- 1 teaspoon vanilla essence
- 140g butter

### Method:

1. Place all ingredients in a saucepan over medium heat. Once butter is melted, stir, then bring to simmer.
2. Simmer for 2 minutes, stirring once, then remove from heat.
3. Serve warm.